

Homemade Chicago-Style Deep Dish Pizza: Authentic Taste at Home

Chicago-Style Deep Dish Pizza



OVEN
425°F

TIME
5-10 min

METHOD
Air fryer

PRINT
Recipe Card

INGREDIENTS

to create your own authentic Chicago-Style Deep Dish Pizza:

DIRECTIONS

1. Steps for the : Recipe
2. Get ready to build an epic deep dish pizza!
3. Part 1: Make the Dough
4. Activate : Yeast:
5. In the bowl of a stand mixer (or a large mixing bowl), combine warm water, yeast, and granulated sugar. Stir gently and let it sit for 5-10 minutes until it becomes foamy.
6. Mix : Dough:
7. Add the flour, salt, cornmeal, and 1/4 cup olive oil to the yeast mixture. Using the dough hook attachment (or a sturdy spoon), mix on low speed until a shaggy dough forms.
8. Increase speed to medium-low and knead for 5-7 minutes (or 8-10 minutes by hand on a lightly floured surface) until the dough is smooth, elastic, and pulls away from the sides of the bowl. It should be soft but not excessively sticky.
9. First : Rise:
10. Lightly oil a clean large bowl. Place the dough ball in the bowl, turning to coat all sides. Cover tightly with plastic wrap or a clean kitchen towel. Let rise in a warm, draft-free place for 1 to 1 1/2 hours, or until doubled in size.
11. Part 2: Prepare the Sauce
12. While the dough rises, in a medium bowl, combine the crushed tomatoes, tomato sauce, minced garlic, dried oregano, dried basil, salt, pepper, and sugar. Stir well to combine. Taste and adjust seasonings if needed. This sauce is typically used uncooked on deep dish pizza.

13. Part 3: Assemble and Bake
14. Preheat : Oven:
15. Preheat your oven to 425°F (220°C).
16. Prepare : Pan:
17. Drizzle about 2 tablespoons of olive oil into a 9-inch or 10-inch deep dish cast-iron skillet or a deep pie pan (at least 2 inches deep). Use your hands to spread the oil evenly over the bottom and up the sides of the pan.
18. Press : Dough:
19. Punch down the risen dough to deflate it. Turn it out onto a lightly floured surface. Using a rolling pin or your hands, roll or press the dough into a large circle, about 12-14 inches in diameter.
20. Fit : Dough in Pan:
21. Carefully transfer the dough circle to the prepared deep dish pan. Press the dough firmly into the bottom and up the sides of the pan, making sure it reaches the top rim. You want a thick, sturdy base and sides.
22. Layer : Cheese:
23. Arrange the sliced mozzarella cheese directly onto the bottom and up the sides of the dough. Cover the entire surface generously. This acts as a barrier for the sauce.
24. Add : Fillings:
25. Evenly scatter the cooked, crumbled : Italian sausage over the mozzarella. If using, add any pre-sautéed onions, bell peppers, or mushrooms.

SWAPS & NOTES

Yeast: Ensure your active dry yeast is fresh.

If it doesn't foam when mixed with warm water and sugar, it's likely dead, and you should start with a new packet.

Cornmeal: This is essential for the characteristic texture of deep dish crust.

Flour: All-purpose flour works perfectly.

TIPS FOR SUCCESS

Warm Water Temperature: Crucial for yeast activation.

Generous Oil in Pan: This helps crisp the crust and makes it easier to remove the pizza.

Press Dough Up the Sides: Make sure your crust goes all the way to the top of the pan, as it will shrink slightly during baking.

Slice Mozzarella: Seriously, don't use pre-shredded mozzarella.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/homemade-chicago-style-deep-dish-pizza-authentic-taste-at-home/>