

Deep Dish Pepperoni & Meat Pizza That Brings Pizzeria Flavor Home

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OVEN
425°F

TIME
5 min

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INGREDIENTS

For the crust:

- 2 1/4 teaspoons active dry yeast
- 1 teaspoon sugar
- 1 1/4 cups warm water
- 3 cups all-purpose flour
- 1/2 cup cornmeal
- 1 teaspoon salt
- 1/4 cup unsalted butter, melted
- 2 tablespoons olive oil

For the filling:

- 2 cups shredded mozzarella cheese
- 1/2 pound Italian sausage, cooked and crumbled
- 1/2 pound ground beef, cooked and drained
- 20 to 25 slices pepperoni
- 1/2 cup grated Parmesan cheese

For the sauce:

- 2 garlic cloves, minced
- 1 can crushed tomatoes, 15 ounces
- 1 teaspoon Italian seasoning
- 1/2 teaspoon salt
- 1/4 teaspoon black pepper
- 1/2 teaspoon sugar

DIRECTIONS

1. In a large bowl, combine the warm water, sugar, and yeast. Let it sit for about 5 minutes until foamy.
2. Add the flour, cornmeal, salt, melted butter, and olive oil. Mix until a dough forms.
3. Knead until smooth, then cover and let rise for about 1 hour or until doubled in size.
4. Meanwhile, make the sauce. Heat olive oil in a saucepan over medium heat, then add garlic and cook briefly.
5. Stir in crushed tomatoes, Italian seasoning, salt, pepper, and sugar. Simmer for 15 to 20 minutes until slightly thickened.
6. Cook the sausage and ground beef in a skillet, then drain well.
7. Preheat your oven to 425°F and grease a deep dish pan or cast-iron skillet.
8. Roll or press the dough into a large circle and fit it into the pan, pressing it up the sides.
9. Layer the mozzarella evenly over the bottom of the crust.
10. Add the cooked sausage, ground beef, and pepperoni.
11. Spoon the sauce over the top, then sprinkle with Parmesan.
12. Bake for 25 to 35 minutes, until the crust is golden and the filling is bubbling.
13. Let the pizza rest for 10 minutes before slicing and serving.

SWAPS & NOTES

This pizza is flexible enough to work with what you have in the kitchen.

Use only sausage or only ground beef if you prefer a single-meat version.

Part-skim mozzarella works fine, but whole milk mozzarella gives a richer melt.

Store-bought pizza dough can save time, though homemade dough gives the most classic deep dish texture.

TIPS FOR SUCCESS

Deep dish pizza rewards a little patience.

Letting the dough rise properly gives the crust its tender, sturdy texture, and allowing the baked pizza to rest before slicing makes a huge difference in how cleanly it serves.

Be sure to drain the meat well before layering it into the pizza.

Too much grease can weigh down the filling and make the final result feel heavy in the wrong way.

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

Original recipe: <https://chefmaniac.com/deep-dish-pepperoni-meat-pizza-that-brings-pizzeria-flavor-home/>