

BOB ZIMMER'S LOU MALNOTI'S STYLE SAUSAGE CRUST CHICAGO DEEP DISH PIZZA

PREPARATION



Olive Oil

Use high quality oil, Villa Cappelli is recommended.

Springform Pan

10" to 12" pan. Coat the inside of the pan with extra virgin olive oil.

Baking Sheet with Wire Rack

Large enough to place springform pan on. This will catch any grease.

Colander and Kitchen Scissors

To drain and cut the canned whole peeled tomatoes. Scissors should be very clean and only used for cutting food.

Mixing Bowl

Large enough to place the colander inside. This will catch all the tomato juice from the tomatoes to use in another recipe.

Pizza Peel

To gently remove the finished pizza from the springform pan. Alternatively, a thin cutting board may be substituted.

INGREDIENTS



2 lbs. Mild/Hot Italian Sausage

Choose a sausage that is not in a casing to avoid High Fructose Corn Syrup and added sugars

2 28 oz Cans Whole Peeled Tomatoes

Choose high quality tomatoes. Cento brand preferred.

2 8oz Packages of Sliced Provolone and Mozzarella

One package of each. Option to grate your own Mozzarella from a brick. Avoid pre-ground cheese which may contain potato starch.

3 oz Fresh Grated Parmesan Cheese

Grate it from a brick. Avoid pre-grated cheese.

Handful of Freshly Picked Basil

Grow your own or buy in season. Must be fresh, there is no substitute.

Dried Oregano

Dried preferred vs fresh but fresh can also be used.



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INSTRUCTIONS STEP 1

Heat Oven to 350

Bake setting, adjust middle rack height so baking sheet and springform pan will clear. Possibly remove top rack.

Mix the Sausage

Mix the sausage together in mixing bowl by hand. Mix in 2-3 shakes of the dried oregano.

Line the Inside of the Oiled Springform Pan with Sausage

Place a small amount of sausage at a time. Press flat inside pan. Form an even layer on the bottom of the pan. $\frac{1}{4}$ to $\frac{1}{2}$ an inch thickness is fine. Work the sausage up the sides of the pan until the entire inside of the pan is covered.

Cook the Sausage Crust

Place the pan on top of the baking sheet rack. Do not place directly on baking sheet. There must be a gap so the grease can drain while cooking. Carefully place into oven on middle rack, while holding the springform pan so it does not slide off the baking sheet rack. Cook for 20 minutes at 350.

Prep the Tomatoes

Wash the mixing bowl. Place colander into mixing bowl. Pour the whole peeled tomatoes into the colander. Tear the basil leaves by hand and place 75% of them into the tomatoes. Using a kitchen scissors, cut the tomatoes inside the colander into small pieces. 1-inch pieces works best. Drain the tomato juice into food storage containers and store in fridge for later.

Remove Sausage Crust from Oven

Let sausage crust cool for a few minutes. Pat the top of the sausage with a paper towel to soak up any surface grease. Remove Springform outside rim from pan and set aside.

INSTRUCTIONS STEP 2

Place Cheese Slices on Top of Sausage Crust

Layer alternating between mozzarella and provolone. Overlapping by 50%. Layer all the way up the sides and over the edges slightly.

Place Back in Oven

With the springform outside rim removed, and the bottom of the springform pan still on the baking sheet rack, carefully place into oven on middle rack, while holding the springform pan so it does not slide off the baking sheet rack. Bake for 5-10 min at 350 to slightly melt the cheese.

Remove Sausage Crust from Oven

Let cool for 1 minute.

Add a Layer of tomatoes

Be sure that most of the liquid has been drained. Add a layer of the cut-up tomatoes on top of the cheese. Be generous and cover the entire inside of the sausage crust with the tomatoes. Sprinkle half of the parmesan cheese on top of the tomatoes.

Place Pizza in Oven

Bake for 20 min at 350.

Remove Pizza from Oven

Let pizza cool for a few minutes. Using the pizza peel, slide the pizza off the springform pan bottom carefully. Support the pizza with one hand to help it slide off the pan easily and on to the peel. Don't use a metal peel or spatula or you will ruin your springform pan.

Final Prep and Serve

Sprinkle remaining parmesan cheese on top of pizza. Top with fresh basil for decoration. Slice into 8 equal slices. They will look small, but they will be very filling. 2 Slices per person is typical.



