

# Gozney ROCCBOX – Neapolitan Pizza

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## Mozzarella, basil and pepperoni pizza

This is a recipe for a Neapolitan pizza in a Gozney ROCCBOX pizza oven.

### Making the dough

#### Ingredients

Ingredient	Qty	Units
Water	600	ml
Kosher salt	5	Tsp
00 Flour	1	Kg
Dried Yeast	1/4	Tsp
Olive oil		

#### Directions

In a bowl pour in 600 ml of room temperature water (70°F), it is important the water be at room temperature.

Stir in 5 Tsp of salt.

Add approximately 10% of a 1 Kg bag of 00 flour. This will shield the yeast from the salt and allow the dough to rise.

Stir in 1/4 Tsp of dried yeast.

Add the rest of the 1 Kg of flour stirring slowly with one hand.

Work the dough on the counter into a big ‘log’ of dough, at this point the internal temperature of the dough should be 73.4 to 74.8°F.

Cover the dough with a damp cloth and allow to rest for 2 hours.

Make the dough into 250 gram balls, you roll the balls until round and then push up the dough underneath. You can freeze the dough at this point by putting the balls into plastic bags lightly oiled inside with olive oil.

Let the dough rise overnight (I recommend covered dough trays). If thawing from frozen let the dough thaw overnight in the refrigerator, then let rise at room temperature for 6 hours.

### Making the sauce

#### Ingredients

Ingredient	Qty	Units
Peeled whole San Marzano tomatoes	28	Oz
Olive oil	3	Tbs
Kosher salt	1	Tsp

#### Directions

Pick the tomatoes out of the can and crush by hand into a bowl. Add olive oil and salt, stir.

### Making the Pizzas

Heat up the pizza oven very hot (red on the thermometer), this will take around 15 minutes.

Prepare the toppings of your choice, mozzarella chopped up, fresh basil, sliced margherita pepperoni, grated parmesan cheese, sliced mushrooms, etc. Make sure you have all the toppings ready.

On a well-floured counter top place a pizza dough ball. Lightly oil your hands with olive oil (helps spread the dough), Push out approximately one inch from the edge of the

pizza dough working your way around to form a pizza approximately 8" in diameter.

Transfer the pizza to a well-floured pizza peel (the oven comes with a nice peel).

Add a small amount of sauce (approximately 1 Tbs) spreading it around the center. Add toppings and a splash of olive oil (helps it cook faster)



**Pizza on the peel ready to cook**

Put the pizza into the pizza oven, you will have to slide in the peel and kind of push it in and jerk the peel back so the pizza slides off into the oven.



**Pizza in the oven**

As soon as the pizza is in the oven take a turning peel (not included with the oven but Gozney makes a nice one) and put it in the top of the oven to heat it up, then use the turning peel to turn the pizza ninety degree approximately every 15 seconds. The pizza will cook in 1 to 2 minutes.

Remove the pizza when done, watch for cheese bubbling and the crust starting to brown underneath.

I bought three wooden pizza peels I put the finished pizzas on to cut and serve.



**Finished pepperoni pizza**