

Pizza in a Pan



OLM's Around the World Cooking Challenge - March





Pizza in a Pan

Ingredients:

For the Base

500g plain white flour / 00 Italian Flour

7g of dry yeast (15g of fresh)

10g of Sea Salt

30g of Olive Oil

1 tsp of Sugar

300ml approx of warm water.

Ingredients:

For the Topping

1 ball of Mozzarella
1 Tin of Peeled Plum Tomatoes

Grated Parmesan

Drizzle of Olive Oil

Basil leaf

Plus any other topping of your choice.





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Method:

For the Dough

Measure out 300 ml of warm water and **add** 1 tsp of sugar and **stir** until dissolved.

Add the yeast and **whisk** with a fork and leave for a few minutes until it begins to froth.

Add about 3/4 of the yeast mixture to the flour and begin to **mix** together by hand. **Add** in the salt and continue to **mix**. Then **add** in the Olive Oil, keeping a little aside. Continue to **add** the yeast mixture until the flour all comes together.



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Method:

For the Dough

STEP 2

Put the mixture onto a floured surface and begin to **knead** the dough for around 10-15 minutes until the dough begins to look “silky”.

Form into a ball shape and **put** into a lightly oiled bowl and **cover** with cling film. **Leave** in a warm place for around 2-3 hours, until the dough has doubled in size.



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Method:

For the Dough

STEP 3

Once the dough has risen it's time to "cut" it into dough balls.

Put the risen dough onto a floured surface and cut into 4 equal sized pieces. Roll each piece into a ball and leave on a floured surface covered in a damp tea towel for 30 minutes.



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Method:

For the topping

STEP 4

Empty your plum tomatoes into a ball and crush by hand until there are no big chunks.

Cut the mozzarella into strips and grate your parmesan.





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Method:

STEP 5

Take one of your dough balls and begin to form your pizza base by hand. You can also use a rolling pin to help you. It should be thin in the centre and thicker round the outside for the crust.

Transfer your base to a non stick pan and add the tomatoes, mozzarella, parmesan, basil, drizzle of oil and a pinch of salt plus any other topping.



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Method:

STEP 6

Put the pan on a high heat for 2 minutes then lower to a medium heat and cook, covered, until the base is golden.

Transfer under a preheated grill on max heat until the toppings are cooked and the crust is golden.

Transfer to a plate and enjoy!