

make your own...

This dish created by:



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Recipe hack! Thin crust pan pizza

Ingredients

For the dough:

200g plain flour
1 tsp of dried yeast
20ml olive oil
Pinch of salt
Pinch of sugar
75ml warm water

Toppings:

4 tsp of tomato passata
150g grated mozzarella (or Cheddar cheese would work well)

A selection of your favourite toppings, or leftovers, such as chopped chorizo or sliced pepperoni sausage

You'll also need a 20cm frying pan

Makes: 2 x 20cm pizzas

Suitable for: Vegan | Vegetarian

Tip:

This is a great way of recreating a thin based pizza quickly and easily without using a pizza oven. It's also an activity ideal to do with children.



Method

1. Combine the yeast with warm water and stir until dissolved. Add the flour, salt and sugar to a mixing bowl and make a well in the middle.
2. Pour in the oil and water/yeast mixture and mix well with a spoon. Turn out onto a floured surface and knead for a few minutes (this is a perfect time for kids to get involved).
3. Once the dough is coming away from the surface nicely (add flour or water if too wet or dry), place back into the mixing bowl and rub a dash of oil on the top to avoid it crusting over.
4. Place a cloth over the top and into a warm place to prove for 30 mins to 1 hour.
5. Ensure that the grill is on and the toppings are all ready to go.
6. Cut the dough in half and roll out to roughly the size of your frying pan. Pre-heat the pan and coat it with a dash of oil.
7. Carefully place your dough into the frying pan, then using a spoon, add 2 tbsp. of passata and spread out evenly. Add the grated cheese then top as you like.
8. Leave on the stove for a further minute to form the crusty base, being careful not to burn.
9. Transfer to your grill and cook until golden brown, or even slightly charred to recreate that wood-fired feel.
10. Turn out onto a chopping board, then eat!