

Frying Pan Pizza

This frying pan pizza is quick and easy. The pizza dough will keep for up to 48 hours in the fridge, so make it the night before and keep fresh in an Ingenio saucepan using an Ingenio air-tight plastic storage lid.



Simple. Versatile. **Ingenious**

FROM THE **HOB**

INTO THE **OVEN**

TO THE **TABLE**

INTO THE **FRIDGE**

OPTIMUM **STORAGE**

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You will need:

- Ingenio 28cm frying pan
- Ingenio removable handle
- Mixing bowl

Optional:

- Ingenio 20cm saucepan
- Ingenio 20cm air-tight plastic storage lid

To make the dough:

Makes 4 x 10 inch bases

- 500g '00' flour
- ½ tsp quick yeast
- 300ml cold water
- 2 tsp salt

To make the pizzas:

- 400g of tomato passata
- 250g bag grated mozzarella
- Parmesan cheese
- Handful of basil leaves
- Olive oil

Method

To make the dough:

- 1 Tip the flour, yeast and salt into a bowl, stir together and make a well in the middle. Pour in the water and start to bring the dough together with your hands. Remove from the bowl and knead for 10 minutes on a very lightly floured surface.
- 2 Place dough back into bowl and leave to rest for 10 minutes before kneading again quickly for 10 seconds (this helps develop the gluten).
- 3 Divide the dough into 4 equal balls, place in an Ingenio saucepan and sprinkle with flour before covering with the air-tight plastic lid and storing in the fridge or a cool place overnight.

To make the pizzas:

- 4 Preheat the grill and place a frying pan on the hob to heat.
- 5 Roll out a ball of pizza dough, on a well floured surface, into a rough circle which will fit inside the frying

pan. Transfer the pizza base into the heated pan on the hob.

- 6 Spread a thin layer of tomato passata across the base, leaving a couple of centimetres round the edge for the crust. (Don't be surprised if bubbles start to rise in the pizza base as it starts to cook on the hob.)
- 7 Grate over a little parmesan cheese, tear some basil leaves and scatter over the base. Top with a handful of grated mozzarella and drizzle with a tablespoon of olive oil.
- 8 Once the pizza base has been on the hob for 12 minutes, take the frying pan and place it under the grill to continue cooking. Once the crust has taken on some colour and the cheese is bubbling (approx 23 minutes) the pizza is ready to eat. Remove the pan from under the grill, slide the pizza onto a serving plate and slice before serving.



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