



FRYING PAN PIZZA

PIZZA PILGRIMS

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1

Use the 00 flour to create a well-floured surface ready for your dough, remember it's enough flour to work on two dough balls.



2

Take the dough balls and press them out flat to make two 10 inch pizza bases using the tips of your fingers.



3

Preheat the grill to its absolute highest setting.

4

Lay a pizza base flat in a dry frying pan (preferably non-stick) that has been on a high heat and is screaming hot.



5

Spread a thin layer of sauce with a ladle across the base, leaving a couple of centimetres round the edge for the crust. Add a pinch of Parmesan, basil leaves and half of the mozzarella, in that order (if you've got extra toppings, add those too!). Drizzle with olive oil.

WE TRUST
IN CRUST



6

Once the base of the pizza has browned (about 1–2 minutes), take the frying pan and place it on the highest shelf, under the grill.



7

Once the crust has taken on some colour (again about 1–2 minutes), the pizza is ready to go. Eat it fast (contrary to popular belief, pizza is not better cold the morning after!).

