



JERNEJ KITCHEN

HOMEMADE PAN PIZZA

Homemade Pan Pizza is perfect for all thick-crust pizza lovers. Thanks to the pan, it's perfectly round, and you can adjust the topping 100% to your taste.

| | | |
|--------------|----|--------------------------|
| MAKES | 1 | PIZZA (24 CM / 9.5 INCH) |
| PREPARATION: | 20 | MINUTES |
| BAKE: | 20 | MINUTES |
| TOTAL TIME: | 40 | MINUTES (+ PROOFING) |

DOUGH

- 250 g (2 cups) all-purpose flour
- 2 tsp active dry yeast
- 2 tsp active dry yeast
- 160 ml (2/3 cup) lukewarm water
- 1 tbsp olive oil, for the dough
- 2 tbsp olive oil, for the pan

TOPPING

- 400 g (14 oz) whole canned tomatoes
- 1 bunch fresh basil
- 1 tsp oregano
- 1/2 tsp salt
- 1 tbsp olive oil
- 1 pinch ground black pepper
- 1 tbsp shredded Parmesan cheese
- 200 g (2/3 cup) shredded Mozzarella cheese
- 100 g (3.5 oz) pepperoni

TOOLS AND EQUIPEMENT

- stand mixer or bowl
- whisk

Sponsored

DOUGH AND FIRST PROOFING

In a bowl of a stand mixer fitted with a dough hook, combine flour, yeast, and salt. Stir to combine, then add the lukewarm water and olive oil. You can also use a big bowl and knead by hand. Start kneading on medium speed for 5 - 8 minutes to get an elastic dough. Knead by hand for 10 minutes. Cover the bowl with a kitchen towel or cling film and leave to proof for one hour at room temperature or, even better, overnight in the fridge.

SECOND PROOFING

Grease the Tefal Ingenio Unlimited pan (24 cm / 9.5 inch) or another oven-safe pan with oil and add the proofed dough. Cover with a kitchen towel or clingfilm and leave to proof for 1 1/2 hours at room temperature.

TOMATO SAUCE

Place a sieve over a bowl and add the whole canned tomatoes. Drain the tomatoes through a sieve, discard the liquid, or use it in a different recipe (soup or pasta). Add the drained tomatoes to a bowl. Add the basil, oregano, salt, olive oil, and pepper. Blend into a smooth sauce using an immersion blender. Optionally, use a blender.

HOMEMADE PAN PIZZA

Place a rack in the lowest position in the oven and preheat it to 210 °C / 410 °F. If you have a pizza stone, use it. Lightly drizzle the dough with oil and arrange it all over the pan using your fingers. Spread the tomato sauce over the dough. Sprinkle with Parmesan cheese and Mozzarella cheese. Add a few slices of pepperoni. Place the pan in the oven and bake for 20 - 25 minutes at 210 °C / 410 °F. If the bottom of the pizza isn't

kitchen towel or clingfilm
TEFAL INGENIO UNLIMITED (24
CM)
sieve
immersion blender or blender

golden and baked, carefully transfer the pan to a stove and
cook for 1 - 2 minutes on medium heat to get that golden crust.
Transfer the pizza from the pan to the plate, cut it into slices,
and serve.