



JERNEJ KITCHEN

SHEET PAN PIZZA

Sheet Pan Pizza is made with homemade thick pizza dough and your favorite topping. Leave the dough to proof overnight for the best result.

SERVES	4	PEOPLE
PREPARATION:	20	MINUTES
BAKE:	30	MINUTES
TOTAL TIME:	50	MINUTES (+PROOFING)

DOUGH

300 g (2 1/2 cups) all-purpose flour

4 g (1 1/2 tsp) active dry yeast

220 ml (1 cup - 2 tbsps) lukewarm water

1 tsp salt

1 tsp olive oil, for the dough

1 tbsp olive oil, to grease the pan

TOMATO SAUCE

300 g (1 1/4 cup) diced canned tomatoes

3 basil leaves

1 pinch of salt, 1 pinch of black pepper

1 tsp olive oil

1/2 tsp oregano

TOPPING (OPTIONAL)

20 g (2 tbsp) parmesan cheese, shredded

200 g (7 oz) Mozzarella cheese

1 handful of fresh basil

TOOLS AND EQUIPEMENT

DOUGH AND FIRST PROOFING

In a bowl, combine all the ingredients for the dough. Use a spoon or a spatula to stir them together to get an even dough. Cover the dough with cling film or a bag. Place in the fridge and leave to proof for 12 - 18 hours or at room temperature for 4 hours until tripled in size.

SECOND PROOFING

Grease a 25 cm x 30 cm (10-inch x 12-inch) sheet pan with olive oil. Using a greased spoon stir and fold the dough a few times. Transfer the proofed dough into the sheet pan. Using greased fingers, gently spread the dough evenly over the baking dish. Set aside for 1 - 2 hours for the dough to proof and become light and airy. Place a rack in the middle of the oven and preheat the oven to 230 °C / 445 °F.

TOMATO SAUCE

Place a sieve over a bowl. Add canned diced tomatoes and drain them. Discard the liquid (use it in a different recipe) and add the drained tomatoes to a bowl. Add basil, oregano, salt, pepper, and olive oil. Using an immersion blender or a blender, mix into a smooth tomato sauce.

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Press your fingers into the dough to make it airy and delicious. Add two large ladles of tomato sauce and a few basil leaves. Arrange evenly all over the dough.

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Place in the oven and bake for 15 minutes at 230 °C / 445 °F. Remove from the oven and sprinkle the shredded Parmesan all over the sauce. Shred half of the mozzarella into large pieces,

Sponsored

bowl
cling film or bag
25 cm x 30 cm (10-inch x 12-
inch) sheet pan
sieve
immersion blender or blender

and grate the rest. Arrange all over the pizza dough. Return to
the oven and bake for 12 - 15 minutes at 210 °C / 410 °F.
Remove from the oven and set aside for 5 minutes to cool.
Sprinkle with fresh basil and serve.