

NO-OVEN SKILLET PIZZA

Serves 4.

By Dennis W. Viau; an original recipe.

This is more of a procedure than a recipe. Rather than baking a pizza in the oven, a skillet is used on top of the stove. This is a useful alternative for those who live in a small efficiency apartment or studio without a conventional oven. Use a skillet on top of a stove to make this pizza.



Ingredients:

8¼ ounces (234g) bread flour (more as needed)

½ tablespoon sugar

1 teaspoon instant or active dry yeast

5½ ounces by weight (149g) water
(or 5.25 fl. oz. ~ 155ml water)

½ tablespoon olive oil

½ teaspoon salt

Toppings as desired

Directions:

Combine the flour, sugar and yeast. Mix. Add the water, oil and salt. Mix until a dough forms. Transfer to a clean surface and knead until smooth and elastic, 5 to 8 minutes, adding a little more flour, as needed, if the dough is too sticky.

Place the dough in an oiled bowl, cover with plastic, and let rise in a warm place until doubled in bulk, about 1 hour.

Stretch the dough, trying not to deflate it too much, to fit in the bottom of a large skillet (about 12 inches (30cm)). Cover the skillet and place it on a medium-low flame to cook for about 10 minutes, checking the bottom of the crust during the last half of the cooking time. Lower or raise the heat as needed to achieve the desired level of browning.

Remove the skillet from the heat and flip the crust over. Dress with pizza toppings as desired — sauce, mozzarella cheese, pepperoni, etc. Cover the pan and return it to the heat. Cook an additional 8 to 10 minutes, or to the desired level of browning.

Transfer the pizza to a cutting board. If desired, allow to rest a few minutes to set the cheese, then cut into wedges for serving.