



COOKING CLASSES
AT SUR LA TABLE

HOMEMADE SKILLET PIZZA

WITH SUR LA TABLE CHEF

Ingredient Shopping List

Below is a list of ingredients you'll need to make the recipes in this packet.

Toppings (choose your favorites):

- 2 ounces sliced pepperoni or prosciutto
- 1/4 medium red onion, sliced
- 1/2 cup cremini mushrooms, sliced
- 1 red bell pepper, seeds removed and sliced
- 1/4 cup olives, pits removed and halved
- 1/4 cup artichoke hearts, drained and halved
- 1 heirloom tomato, thinly sliced
- Red pepper flakes for garnish

Produce

- 1/2 medium yellow onion
- 2 garlic cloves
- 1 small bunch basil

Dairy

- 2 cups grated whole-milk mozzarella (1/2 pound)

Pantry Items

- Extra-virgin olive oil
- Kosher salt
- Black pepper
- All-purpose flour
- Baking powder
- Baking soda
- Granulated sugar

Dry/Canned Goods

- 1 tablespoon coarse cornmeal
- 1 (28 ounce) can Italian whole tomatoes

Equipment Needed

Below is a list of tools you'll need to make the recipes in this packet.

Cutlery

- Chef's knife
- Cutting board

Hand Tools/Gadgets

- Measuring cups and spoons
- Mixing bowls (various sizes)
- Wooden spoon
- Kitchen shears
- Microplane
- Pepper grinder
- Rolling pin
- Silicone pastry brush
- Ladle
- Metal spatulas
- Can opener
- Pizza wheel (optional)

Cookware

- Medium saucepan
- 10" cast-iron skillet or oven-safe skillet

Appliances

- Immersion blender
- Food processor

Pre-Class Mise en Place and Notes

- Please gather all ingredients prior to class if you will be cooking along.
- It is helpful to organize the ingredients by recipe on rimmed baking sheets.
- Feel free to pre-measure ingredients, but it is not necessary.
- We encourage you to prep all your ingredients before class as it will allow you to have more time to listen and watch the instructor.

BYO Cast Iron Skillet Pizza

1. Preheat oven to 500°F.
2. Wash and dry produce.

Classic Tomato Sauce

1. Wash and dry produce.

BYO CAST IRON SKILLET PIZZA WITH HOMEMADE CRUST AND SAUCE

Yield: 1, 10-inch pizza

Give the pizza delivery guy the night off and make your own pie at home. This deep-dish version features a no-yeast homemade crust and from-scratch tomato sauce.

1 1/3 cups all-purpose flour, plus more for dusting
1 tablespoon coarse cornmeal
1 3/4 tablespoon baking powder
1/2 teaspoon granulated sugar
1/2 teaspoon kosher salt
1/4 teaspoon baking soda
1/2 cup water
2 tablespoons olive oil
1 recipe Classic Tomato Sauce (recipe included)
2 cups (1/2 pound) whole-milk mozzarella cheese, grated

Toppings (choose your favorites):

2 ounces sliced pepperoni or prosciutto
1/4 medium red onion, sliced
1/2 cup cremini mushrooms, sliced
1 red bell pepper, seeds removed and sliced
1/4 cup olives, pits removed and halved
1/4 cup artichoke hearts, drained and halved
1 heirloom tomato, thinly sliced
Fresh basil for garnish
Red pepper flakes for garnish

Preheat oven to 500°F and position a rack in lower third of oven.

1. **To prepare pizza dough:** To the bowl of a food processor fitted with a metal blade, add flour, cornmeal, baking powder, sugar, salt and baking soda; pulse to combine. With motor running, add water and process, scraping down sides of processor as needed, until flour is incorporated and dough comes together to form a slightly sticky ball.
2. Lightly flour a clean work surface and place dough onto surface. Using your hands form dough into a ball, then flatten into a disc. Using a rolling pin, roll dough into a 10" circle, using extra flour as needed to prevent sticking.
3. Brush a 10" cast-iron skillet or oven-safe skillet lightly with olive oil. Transfer dough to pan and gently stretch dough to cover entire bottom of skillet.

4. **To assemble pizza:** Using a ladle, top dough with tomato sauce and spread evenly. Top sauce with half of mozzarella and arrange toppings over mozzarella. Add a final layer of remaining mozzarella over toppings.

5. **To bake pizza:** Transfer skillet to preheated oven and bake for 15 minutes. Reduce oven temperature to 400°F. Continue baking until crust is golden and cheese is melted and browned, about 10 to 15 minutes. Carefully remove skillet and set aside to cool for 5 minutes.

6. **To serve:** Carefully remove pizza from skillet and cut into 8 wedges.

CLASSIC TOMATO SAUCE

Yield: about 2 cups

2 tablespoons extra-virgin olive oil

1/2 medium yellow onion, finely diced

2 garlic cloves, minced

1 (28 ounce) can peeled Italian whole tomatoes

Kosher salt and freshly ground black pepper

4 tablespoons fresh basil leaves, roughly chopped

1. **To prepare sauce:** To a medium saucepan set over medium heat, add oil. When oil is shimmering add onion and garlic, stirring occasionally until soft and translucent, about 8 minutes.
2. Using kitchen shears or scissors, roughly cut canned tomatoes into small pieces. Add tomatoes and any liquid to saucepan and bring to a boil, stirring occasionally. Reduce heat to low and simmer until sauce thickens, about 20 minutes.
3. Using an immersion blender, purée sauce to desired consistency. Add basil and stir to incorporate. Taste and adjust seasoning with salt and pepper.

Recipe variations:

- Other types of canned tomatoes such as crushed or "with basil" are also great options.