

RUBINO ESTATES

SKILLET PIZZA



INGREDIENTS

- 2 ½ cups all purpose flour, plus additional for dusting
- ¾ tsp instant yeast
- 1 tsp sea salt
- 1 tsp granulated sugar
- 1 cup + 2 tbsp water
- 1 tbsp olive oil
- ¼ cup (scant) red sauce
- Fresh Mozzarella, torn
- Cherry tomatoes, halved
- Parmesan Cheese and Fresh basil to garnish

DIRECTIONS

1. Add the flour, salt, sugar, and yeast to a large bowl. Stir with a wooden spoon to combine. Add the water and oil, and begin combining with a wooden spoon. Combine until a shaggy dough forms, then turn out onto a floured kneading surface.
2. Knead by hand for 10 minutes. The dough should be able to stretch without breaking.
3. Form the dough into a ball and place it in a lightly oiled bowl. Cover and let rest at room temperature for at least 2 hours.
4. Place a large cast iron skillet in the oven, then preheat the oven to 525°F.
5. Turn the rested dough out onto a lightly floured surface. Roll out and stretch a circle the diameter of the skillet.
6. Place your pizza dough on a pizza peel dusted with cornmeal so it can slide easily.
7. Pour ¼ cup or less of your favorite red sauce in the center, and spread leaving an inch of space around the edge. Top with torn fresh mozzarella and cherry tomatoes.
8. Remove the skillet from the oven, and slide the pizza off the peel into the skillet.
9. Return the skillet to the oven and bake at 525 for 3 minutes. Switch your oven to broil for 3 more minutes, checking regularly.
10. Once the crust begins to darken, remove the skillet from the oven.
11. Allow the pizza to rest for a few minutes so the cheese sets, then top with basil if desired.
12. Enjoy!



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A CAL-ITAL WINERY