

Cast Iron Pan Pizza



Chef Egg

www.chefegg.com

www.cookingwithegg.com



This recipe for cast iron pizza will beat any brick oven pizza joint by miles. The cast iron gets super hot and creates a crispy crust that can only be found in pro pizza ovens. I used a large 14 inch cast iron pizza pan. You can also place this pan on your grill, jack up the heat to high and get awesome pizzas throughout the year!

You can top your pizzas with all kinds of stuff. I like grilled and fresh vegetables, pulled pork or chicken, BBQ sauce and assorted meats and cheeses. Feel free to get funky with it!

Now Get Crackin'!
-Chef Egg

Chef Egg is a professionally trained chef, culinary instructor and host of Cooking with Egg TV. He has worked with Chef Emeril Lagasse on his program "Emeril Green" and with the US military and the Wounded Warrior Project teaching classes to wounded veterans and caregivers at Walter Reed Hospital and at overseas bases with Armed Forces Entertainment. Read more about Chef Egg and his sizzling recipes on his blog.



Ingredients

1/4 C Cornmeal	1/3 C Basil, chopped fine
1 Fresh or Pre-Made Pizza Dough, cut into 2	1 tsp. Salt and Pepper
1 C Good Quality Tomato Sauce or Pizza Sauce	1/4 C Olive Oil
12 oz. Fresh Mozzarella Cheese, sliced thin	

First Step - Pre-heat the oven to 525° F or your grill, or as hot as it will get.

Thin Crust Pizza

1. Place a large cast iron pizza pan on the bottom oven shelf and let it get hot for 30 minutes.
2. Lightly dust a counter top or large cutting board with flour. Slowly roll the dough out with a rolling pin until it is very thin.
3. Sprinkle a pizza peel or a baking sheet with no edge with 1 tablespoon of the cornmeal and place the dough over the cornmeal. Give it a little shake to make sure it moves around a little and does not stick
4. Top the pizza lightly with sauce, cheese, a pinch of salt and pepper, then drizzle with 1 tablespoon of olive oil.
5. Carefully open the oven and shake the pizza off the peel or sheet pan and on to the cast iron pan. Close the oven and bake for 5 minutes.
6. Check the pizza for bubbles, and pop them with a fork if they appear. Close the oven and cook for another 5 minutes or until the cheese is golden brown and the crust is crispy.
7. Garnish the pizza with fresh chopped basil.

Thick Crust Pan Pizza

1. Oil a large cast iron pan very well. Roll out the dough the size of the pan and place it in the pan, pushing the dough up the sides to form a deep crust.
2. Top with sauce, leaving an inch around the sides with no sauce and then top with cheese and any assorted toppings. Season with salt, pepper and drizzle with olive oil.
3. Place on the bottom of a 525° F oven and bake for 15-18 minutes or until the cheese is bubbling and golden brown. Top with fresh chopped basil and enjoy!