



QUICK PAN PIZZA

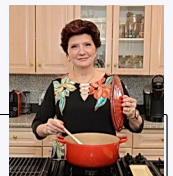
INGREDIENTS

- 4 large eggs plus 2 yolks (reserve the 1 lb pizza dough, room temperature)
- Olive oil
- Pesto
- Arugula
- Cherry tomatoes
- Prosciutto
- Provolone chunks

DIRECTIONS

Makes 2 pizzas.

1. Make sure the dough is fully risen and at room temperature.
2. Cut dough in half (2, 8 oz pieces).
3. Gently stretch dough into a circle.
4. Moisten your hands if dough is sticky to help with this process.
5. Place dough circle onto a large plate.
6. Repeat for both pieces.
7. Place two tablespoons of olive oil in a frying pan.
8. Turn burner to medium and allow pan and oil to warm up.
9. Add one dough circle to pan, cover and reduce heat.
10. We want the dough to rise and cook in the covered pan without burning too quickly.
11. Check bottom of pizza and, when it's golden, flip it over.
12. Once the other side gets golden, remove from pan and place on a large plate.
13. Repeat with second pizza.
14. Once both pizzas are fully cooked and plated, the fun of dressing them begins!
15. You may use whatever you have on hand but, for this pizza, I spread a light layer of pesto, topped with arugula and cherry tomatoes and, finally, decorated it with prosciutto roses and chunks of provolone.
16. You may drizzle a little olive oil on top if you wish but this quick pizza is delicious even without!
17. Enjoy!



NONNA'S TIPS

For this pizza, you may use either homemade dough or the one from the supermarket.