

Frying Pan Method



virtue[®]

Pancetta
& Friends
Pizza Kit



Your pizza kit should be kept in the fridge, with all ingredients in their sealed containers, until you are ready to use them, up to 3 days from delivery.

Remove your doughballs from the fridge around 8 hours before you want to cook.

Rub them with a little olive oil and then re-form them into neat, tight balls and put them back in their sealed containers, at normal room temperature to prove.

Once they have risen and filled about 3/4 of the container, they are ready to use. The warmer the room is, the quicker this will happen, so keep an eye on them.

1. Prep & prove

You will need the following utensils near to hand before starting:

- A frying pan approx 12" diameter
- A small bowl with an inch or so of plain or 00 flour
- A heat proof spatula
- A small ladle or tablespoon

2.

Fry your Pancetta

Get your pancetta all crispy ahead of time – it is so good married with all these other ingredients!

Next heat your frying pan as hot as possible, and dry fry your pancetta cubes until they are crisp and and wonderful.

Drain off all the fat and set aside



When you are ready to make your pizza, take the rest of your ingredients out of the fridge and arrange all your toppings within easy reach of your hob

Begin by turning on your oven grill to MAX and give it plenty of time to reach full temperature.

Clean your frying pan of any pancetta remains and then place on a medium high heat. If you have a laser thermometer you can check the base heat, we aim for about 280–300 C

You can test if its hot enough by scattering a little flour on the base of the pan and if it starts to smoke almost immediately you are good to go.

Dough time...

3.

Crank up the heat

Great pizza needs high heat and the frying pan method mimics many of the key principles of a pizza oven very well.



Dust your hands with flour, gently scoop the dough from its container and dunk it into your bowl of flour.

Then lay it on your worktop and with your fingers press in the centre and work outwards to create a 1" crust, flip it over and do the same.

Gradually work outwards, pushing the air bubbles towards the crust.

Once it is 6 – 8" diameter, you can lay it over the back of the knuckles of both hands and gently stretch.

Or let the dough hang from your fingers by the crust and work your fingers round the outside, letting gravity stretch it for you.

However you find it best, you want to end up with a pizza base around 10-12", with a thin centre and a little raised crust

4. Stretch time

Check our video on how to stretch the dough, where we show all these techniques.

Try not to tear as you stretch but if you do, just close it up so you dont get leaks!

Try to use as little flour as possible, without letting the dough get sticky



Scatter some polenta into the frying pan.

Carefully dust off any excess flour on your dough base and lay it into the hot frying pan.

Working quickly, add the toppings in the following order

- Pizza Sauce,
- Drizzle of Liquid Tarragon,
- Most of your Cheese,
- Fried Pancetta
- Coppa and /or Salami.
- A little more Cheese to hold the meat down!

You will soon see the crust begin to puff up and good things starting to happen!

5. Top & dry fry

Remember to portion your toppings between all 3 pizzas so you dont run out at the end! :)



Check the base by lifting with a spatula, and once its starting to brown off transfer the frying pan directly under your flaming hot grill, as close as possible to the element.



The magic continues, but from the top rather than the bottom now, and soon the cheese will be melted, the crust beautifully browned and the smell... oh yeah.

Remove and transfer to a serving board and garnish with the fresh prosciutto, rocket and drizzle of oil, for a truly great pizza experience!

6. Grill & serve

DIP TIP!

Your lovely bottle of Liquid Tarragon makes one mean crust dipper, when mixed with a little mayo/ creme fraiche and the rest of your chopped herbs!



Allergen advice for all Virtue Pizza Kits

Sourdough dough:

Contains cereals containing Gluten (wheat)
May contain traces of Soya.

Gluten free dough:

May contain traces of Soya.
May contain traces of Milk.

Fior di latte mozzarella cheese:

Contains Milk

Grana Padano cheese:

Contains Milk & lysozyme from Egg

Burrata cheese:

Contains Milk

Sgaia Pepperoni style slices

Contains cereals containing Gluten (wheat) & Soya
May contain traces of Mustard



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Enjoy!

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