

Tupperware

# STOVETOP PIZZA

**Yields 4 servings**  
**Serving size 2 slices**

## **Crust**

$\frac{2}{3}$  cup self-rising flour  
 $\frac{1}{2}$  cup all-purpose flour  
1 tsp. Italian Herb Seasoning  
 $\frac{1}{4}$ -oz./7.5 g package active dry yeast ( $2\frac{1}{4}$  tsp.)  
1 tsp. granulated sugar or honey  
 $\frac{2}{3}$  cup lukewarm water

## **Toppings**

$\frac{1}{2}$  cup pizza sauce  
 $1\frac{1}{2}$  cups shredded mozzarella  
Any other desired toppings



1. In Chef Series II 4.3-Qt./4.1 L Sauteuse, combine dry ingredients and mix well. Turn stove on to low to slowly start heating pan. Add water and mix well until soft dough forms. Use spatula to spread dough evenly.
2. Turn stove up to medium-high heat, cover and let cook until top of dough is set and no wet spots of dough remain, about 5–8 minutes.
3. Uncover, add sauce and cheese, and any additional toppings. Cook uncovered 10 minutes.
4. If necessary, cover for an additional 2 minutes to further melt cheese.
5. Using spatula, move pizza to cutting board to cut and serve.

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