Long Livo

No-Knead Sourdough Skillet Pizza

15 min Prep time	**12 min** Cook time	**27 min** Total time
2 Servings	**Easy** Difficulty	**American** Cuisine

Ingredients

The Dough

- [ ] 1 cup sourdough discard (room temperature)
- [ ] 1 cup bread flour
- [ ] 1 cup all-purpose flour
- [ ] 2 teaspoons baking powder
- [ ] 1/2 teaspoon salt
- [ ] 6 tablespoons olive oil
- [ ] 1/4 cup warm water (110°F)

Toppings

- [ ] 1/2 cup store-bought or homemade pizza sauce
- [ ] 1 cup shredded mozzarella cheese
- [ ] 1/4 cup sliced pepperoni or your favorite toppings

Optional Garnish

- [ ] Fresh basil leaves (optional for garnish)
- [ ] Grated Parmesan cheese (optional for finish)

Instructions

1. Start by warming up your 10.5-inch cast-iron skillet over medium-high heat. Let it sit for about 5 minutes; you'll know it's ready when it's smoking just a little bit. Honestly, this part is key for that crust.
2. In a medium bowl, just whisk together your sourdough discard, bread flour, all-purpose flour, baking powder, and salt. Stir it all up until it's well mixed.
3. Now, stir in the olive oil and that warm water (110°F). Keep mixing until a sticky dough forms—it's okay if it feels a bit tacky, that's just how it goes.
4. Carefully pat the dough right into that hot skillet. Spread it out evenly to about 1/4-inch thickness. No need to knead at all—just press it down gently with a spatula or your hands.
5. Bake the crust for 8 minutes. Then, carefully flip it over with a spatula and bake for another 2–3 minutes. You're looking for a golden brown underside and a top that's starting to soften.
6. Spread your pizza sauce over the partially cooked crust. I usually leave a small border around the edges for a nice handle.
7. Sprinkle the shredded mozzarella evenly over the sauce, then add your sliced pepperoni or whatever else you've got in the fridge, like mushrooms or olives.

8. Put the skillet back on the stove and cover it lightly with a lid or a clean towel for 1–2 minutes. This just melts the cheese and finishes off those toppings.

9. Take it off the heat and drizzle a little olive oil around the edges. Let the pizza rest for just 1 minute—patience is a virtue here.

10. Use a pizza cutter or a sharp knife to slice it up. If you're feeling fancy, garnish with fresh basil and a dusting of Parmesan, then serve it while it's hot.

Nutrition per serving

720 kcal	28 g	68 g	32 g
Calories	Protein	Carbs	Fat

Tips & notes

- If your pan isn't hot enough, the crust will steam instead of searing, leaving it soggy.
- Any sourdough discard works, even if it's been in the fridge for a week; it actually adds a lovely depth of flavor.
- The 110°F water helps the dough come together without shocking the discard.