



The Skillet Fire Popper Deep Dish

Sweet heat is dominating global flavour trends, and this deep dish format offers a highly marketable, experiential starter. Operationally, deep dish pizzas are notorious for sticking and causing presentation failures. Building this recipe on a flawless coating of Chef Professional Easy Cook Non-Stick Spray guarantees a perfect crust release every time. It completely removes the technique dependency from the prep station, allowing junior cooks to execute flawlessly.

INGREDIENTS

Chef Professional Easy Cook Non-Stick Spray

250g deep-dish pizza dough

120g Chef Professional Pizza Sauce

100g cream cheese softened

100g grated sharp cheddar cheese

80g sliced chorizo

50g Piquante Red Peppers

40g Liberty Select Jalapeno Chillies Sliced

METHOD

- 1 Preheat the oven to 230 degrees Celsius.
- 2 Heavily coat a 25cm cast-iron skillet with Chef Professional Easy Cook Non-Stick Spray.
- 3 Press the dough into the base and slightly up the sides of the skillet.
- 4 Spread a thick layer of Chef Professional Pizza Sauce over the dough.
- 5 Dollop small spoonfuls of the softened cream cheese evenly across the base.
- 6 Cover evenly with the grated cheddar cheese.
- 7 Top with the sliced chorizo, Liberty Select Red Roasted Peppers, and Liberty Select Jalapeno Chillies Sliced.
- 8 Bake for 15 to 18 minutes until the cheese is bubbling and the crust edges are charred and pulled away from the skillet.
- 9 Serve immediately in the skillet.