



The 395JNKY Skottle Pie

A 9" Italian-ish, overland-approved pizza built for rigs, camps, cabins, and questionable kitchens.

Ingredients (One 9" Pizza)

Dough (mix at home):

- 1 1/4 cups bread flour (about 150g)
- 1/2 teaspoon instant yeast
- 1/2 teaspoon salt
- 1 teaspoon sugar

Mix all dry ingredients together at home and seal them up in a Ziploc bag. Label it if you're organized. Don't if you're not.

At camp (or wherever you wake up hungry):

- About 1/2 cup warm water (give or take — trust your instincts, not a measuring cup)

Toppings:

- Pizza sauce (a few spoonfuls, don't drown it)
 - Fresh mozzarella (shredded or sliced)
 - Pepperoni
 - Whatever else you're feeling that day (olive oil drizzle, basil, etc.)
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Step 1: Make the Dough (Somewhere Between Home and Adventure)

At camp, open your Ziploc bag of dry ingredients and add roughly 1/2 cup warm water. Seal it back up and knead the dough inside the bag like you're mixing gear grease into a stubborn bolt.

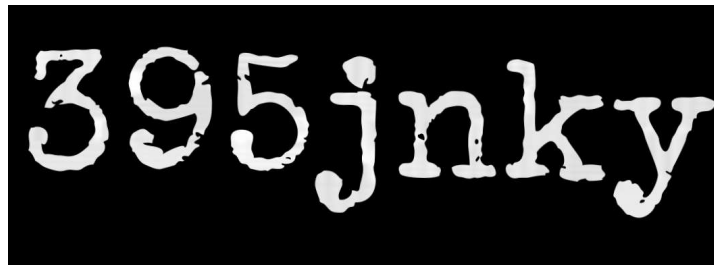
If it feels too dry, add a splash more water. Too wet? Sprinkle in a little flour if you've got it. You're aiming for soft, slightly tacky, and forgiving — like good trail conditions.

Once mixed, leave the dough in the bag and let it rise for **at least 12 hours** if you can. If you're impatient or hungry, shorter works too — just don't tell the Italians.

Optional step: throw the bag into your rig's gearbox area and let the warmth and vibrations do their thing. Science.

Step 2: Shape the Crust

Pull the dough out of the bag and gently form it into a **9" thin crust**. No rolling pin required. Hands are preferred. Rustic is encouraged. Perfection is suspicious.



Step 3: Pre-Cook the Crust on the Skottle

Heat up the Skottle and add **just a little oil**.

Lay the dough directly onto the heated Skottle. Keep it moving. Slide it around. Flip it often. You're looking for a **very light, even crust**, not a final cook.

This step is about setting structure, not finishing the pizza. Once both sides have a light golden firmness, pull it off.

Step 4: Build the Pizza

Move the crust to a **raised wire rack**.

Add:

- Sauce (light hand)
- Mozzarella
- Pepperoni
- Any extra toppings you're feeling brave about

Step 5: The Skottle Bake

Set the Skottle to **about 60% power**.

Place the wire rack with the pizza back onto the Skottle. Throw the lid on and **do not mess with it for the first 7 minutes**. Walk away. Pretend you're not watching it.

After that, every **2 minutes**, gently shift the wire rack:

- Front to back
- Side to side

Do this four times total so the center doesn't overcook. Each time you move it, **put the lid back on**.

Total cook time after the first 7 minutes is about **15 minutes**, depending on heat, altitude, weather, and how distracted you are.

Step 6: Manja

When you pull the lid and the sauce and cheese are just starting to bubble, it's time. Slice it up. Burn your mouth a little. Nod approvingly. Manja.