



MINNESOTA'S DOCTOR WHO CONVENTION

 [CONSOLE-ROOM.COM](http://console-room.com)

 [@CONSOLEROOM](https://www.facebook.com/consoleroom)

 [@MPLSconsoleroom](https://twitter.com/MPLSconsoleroom)

 [@MPLSconsoleroom](https://www.instagram.com/MPLSconsoleroom)

 [@CONSOLEROOM](https://www.youtube.com/consoleroom)

FISH FINGERS & CUSTARD PIZZA



TIME: 1 HOUR



MAKES: 1 PIZZA

Grab a slice with the head of CONsole Room's ConSuite as he shows you how to prepare some truly unique pizzas inspired by *Doctor Who* and our convention.

This fish fingers and custard pizza is inspired by the iconic dish craved by the 11th Doctor. We hope you find these unique pizzas inspiring and appetizing!

INGREDIENTS

For the Custard Sauce:

- 2 cups milk (whole recommended but 2% worked)
- 2 1/2 oz shredded cheddar, grated (about 1 cup)
- 2 eggs
- 1/8 tsp paprika
- 1/8 tsp garlic powder
- 1/8 tsp black pepper
- 1/4 tsp thyme
- 1/2 tsp salt

For the Pizza:

- Pizza dough (prepared in advance)
- Flour for rolling out dough
- Shredded cheddar cheese
- Shredded mozzarella cheese
- Fish Fingers (AKA fish sticks, but fried fish filets also work)
- Cornmeal (for the pizza stone)
- Pizza stone (recommended, not required)

INSTRUCTIONS

To Make the Custard Sauce:

1. Preheat the oven to 300F.
2. Fill a large casserole (like a lasagna pan) halfway with water and place in oven.
3. Pour the milk into a saucepan. Add the thyme to the milk. Heat the milk over medium-high until one or two bubbles break the service. Reduce heat to low, add the shredded cheese, and stir until melted. Remove from heat.
4. Break the eggs into a medium bowl, add the rest of the spices, and beat lightly. Stir in a few tablespoons of the hot milk to temper the eggs so that they do not scramble. Add the rest of the milk mixture and combine well.
5. Pour milk mixture into ramekins.
6. Carefully place the ramekins into the casserole dish.
7. Place them in hot oven and bake for about 30 minutes. They'll still be jiggy but will set as they cool.

To Make the Fish Fingers:

1. For crispy fish fingers, place several fish fingers into preheated air fryer and cook for 6 minutes at 400° F turning halfway through.
2. Remove cooked fish fingers from fryer and cut into even chunks.



MINNESOTA'S DOCTOR WHO CONVENTION

 [CONSOLE-ROOM.COM](http://console-room.com)

 [@CONSOLEROOM](https://www.facebook.com/consoleroom)

 [@MPLSconsoleroom](https://twitter.com/MPLSconsoleroom)

 [@MPLSconsoleroom](https://www.instagram.com/MPLSconsoleroom)

 [@CONSOLEROOM](https://www.youtube.com/consoleroom)

FISH FINGERS & CUSTARD PIZZA



TIME: 1 HOUR



MAKES: 1 PIZZA

Grab a slice with the head of CONsole Room's ConSuite as he shows you how to prepare some truly unique pizzas inspired by *Doctor Who* and our convention.

This fish fingers and custard pizza is inspired by the iconic dish craved by the 11th Doctor. We hope you find these unique pizzas inspiring and appetizing!

INSTRUCTIONS (CONT.)

To Make the Pizza:

1. Prepare pizza dough in advance
2. Preheat oven and pizza stone to 450° F. I recommend preheating the pizza stone for at least a 1/2 hour.
3. On clean flat surface sprinkle flour. Using a rolling pin, roll out dough.
4. Take a preheated pizza stone out of the oven and sprinkle cornmeal on it. Place pizza dough on pizza stone.
5. Place dough and pizza stone in oven and bake for 3 minutes using the center oven rack.
6. Remove dough and pizza stone from oven.
7. For the sauce take one of the ramekins of custard and using a spoon scoop out the custard and spread evenly on the dough.
8. Spread the fish finger chunks evenly on top of the sauce.
9. Sprinkle shredded cheddar and mozzarella cheeses in even layers on top of sauce and fish.
10. Raise the oven rack from the center rack several notches to sit below the top burners (if using a conventional oven).
11. Place pizza and pizza stone on upper rack and cook for 5 to 6 minutes or until done.
12. Remove pizza and pizza stone from oven, remove pizza from pizza stone and place onto cutting board. If continuing to bake pizzas carefully brush off cornmeal and place pizza stone back in oven.
13. Let pizza sit for several minutes, then slice and enjoy!

RESOURCES

Watch a video walkthrough from the head of CONsole Room's ConSuite on our YouTube channel.



<https://youtu.be/oyoXRmrMIW8>