

Pizza



Dough

Ingredients

250g strong bread flour/plain flour

1/2tsp easy blend yeast

12g butter/spread

Pinch of salt

150ml tepid water

Method

Rub the fat into the flour

Add the yeast and salt and combine with a spoon, along with any herbs (if using)

Make a 'well' in the centre of the mixture

Gradually add the water, mixing in all the dry ingredients, until a firm dough is formed

Turn out onto a floured surface and knead for about 10 minutes

Shape into a pizza base on a greased baking tray

Tomato sauce

Ingredients

450g tin of chopped tomatoes/passata

1 small onion, finely chopped

1 clove of garlic, crushed

1 tsp tomato puree

1 dsp mixed herbs

1 tbsp oil

Salt and pepper

Method

Heat oil in a saucepan and fry the onion and garlic until soft and translucent

Add the tin of tomatoes, puree, mixed herbs and seasoning

Bring to the boil and simmer for 10 minutes until a thick, rich sauce is formed

Spoon tomato sauce onto the prepared pizza base

Add toppings of your choice

Bake in a preheated oven at 200°C for 15-20 minutes

Cool on a rack before cutting into slices