

Pizza

Basic Dough for one large pizza base

250g white strong/bread flour

1/2 teaspoon salt

7g sachet easyblend dried yeast

2 tablespoons olive oil

1 25ml tepid water (1/3 boiling & 2/3 cold water)

Put flour, salt & yeast in a large bowl & mix. Make a well (hole) in the centre. Add the oil & water into the well and gradually work in the flour to make smooth, soft dough. Add a little flour if too wet and a little water if too dry.

Transfer the dough to a lightly floured surface and knead for 10 minutes (set a timer!) until stretchy. Return to the bowl and rub some oil over the surface of the dough, then cover the bowl with a clean T towel and leave for one hour (dough should double)

Put the dough onto a floured surface and knead for 2 minutes to get out excess air. Roll out to form pizza base about 30cm in diameter.

To make up the Pizza

2 tablespoons olive oil

3-4 tablespoons of Pasta Sauce

1 25g of Grated cheese

Toppings of your choice (e.g. tomatoes, mushrooms, sardines, peppers, pineapple, pepperoni etc)

Heat the oven to 200 deg C (400 deg F or Gas 6).

Pour a tablespoon of the oil on the pizza base and rub all over (e.g. using a piece of foil or cling film). Add the pasta sauce and spread over the base. Add the toppings and sprinkle with grated cheese. Drizzle the rest of the olive oil over the top.

Bake for 20-25 minutes until crisp and golden.