

Pizza recipe

Ingredients

- . 150g strong plain flour
- . 100ml water
- . ½ tsp fast action dried yeast
- . ½ tsp sugar
- . Pinch of salt
- . ½ tbsp olive oil
- . tomato puree or passata
- . dried mixed herbs (oregano or fresh chopped basil)

- . cheese (cheddar, mozzarella... whatever you fancy!), grated

Equipment

- Baking tray
- Mixing bowl
- Clingfilm
- Spoon
- Scales
- Grater
- Knife
- Chopping board

Method

1. Mix all the ingredients together in a bowl and kneed until you have a smooth dough (add a little more flour if the dough is too sticky)
2. Cover the bowl with cling film and allow to

prove for around 30 minutes.

3. Divide the dough into 2 pieces, , and pat out into rounds - place on greased baking sheets
4. Spread tomato puree over the pizza bases, sprinkle with the herbs
5. Top with grated cheese
6. Add other toppings

7. Bake in a preheated
oven 200'C/Gas mark
6 15-20 minutes