

Pizza recipe

This recipe should make 2 large pizzas

Ingredients

Pizza base

250g strong white bread flour

150ml warm water

1tsp fast action yeast

1tsp salt

30ml olive oil

Tomato sauce & Cheese topping

150g tinned tomatoes (blended)

Pinch of mixed Italian herbs

1tbsp tomato puree

150g grated mozzarella cheese

Method

- Put the flour into a large mixing bowl, add the yeast and salt at opposite sides of the bowl.
- Make a well in the middle, pour in the water and olive oil.
- Combine with a knife until mixture comes together.
- Empty bowl onto a floured surface and knead for 5-10 minutes until dough becomes smooth and stretchy.
- Place dough back into a lightly greased bowl, cover and leave for an hour in a warm place to prove.
- Combine your tomatoes, herbs and puree in a separate bowl.
- Preheat your oven to its hottest setting.
- Your dough should have doubled in size
- Empty your dough onto a lightly floured surface, split into 2 and roll out into 2 large circles, place each one on a suitable baking tray.
- Add your tomato sauce and then top with mozzarella. Feel free to add any other toppings you may wish to.
- Put into the oven for 10-15 minutes, checking frequently to ensure it doesn't burn.
- Remove from oven, slice into pieces and enjoy!