

Pizza recipe (Makes 1 pizza)

Ingredients (Base)

- 150g strong bread flour
- ½ tsp instant yeast
- ½ tsp salt
- 100ml warm water
- ½ tbsp olive oil

For toppings

- tomato puree/ passata
- any topping of your choice



Method

1. Preheat the oven to 240°C/220°C Fan/ Gas mark 8.
2. Put the flour into a large bowl, then stir in the yeast and salt
3. Make a well in the middle, pour in 200ml warm water and the olive oil and bring together with a wooden spoon until you have a soft, fairly-wet dough.
4. Put the dough onto a lightly floured surface and knead for 5 minutes until smooth.
5. Cover with a tea towel/ baking paper and set aside while you prepare your toppings. (You can leave the dough to rise if you like, but it is not essential for a thin crust.)
6. If you have let the dough rise, give it a quick knead. If not, onto a floured surface, roll out the dough into a large round (about 25cm across).
7. The dough needs to be very thin as it will rise in the oven.
8. Place your chosen sauce and toppings onto your pizza base.
9. Line a baking sheet with baking paper.
10. Place the pizza onto the lined baking tray and bake for 8-10 minutes or until the pizza is crisp.
11. ENJOY!