

HOMEMADE PIZZA



INGREDIENTS

SERVES 5

There is enough to make 2 large pizzas

For the Pizza Topping

Tomato sauce**
Grated/diced mozzarella
Red onion, thinly sliced
Pepper, thinly sliced
Mushrooms, thinly sliced
Courgette, sliced
Cherry tomatoes, halved

Optional Add any toppings of your choice*

EQUIPMENT

Chopping board & knife
2 x large baking trays
mixing bowl & spoon
Clingfilm, rolling pin

For the Pizza Dough

400g plain flour, plus extra to dust
1 x 7g sachet fast action dried yeast
1 tsp salt*
1 tsp sugar*
2 tbsp oil
225ml warm water*

ALLERGENS

dairy, gluten

STEP 1

- Prepare the tomato sauce** (see separate recipe card).
- Whilst it is simmering, prepare your pizza dough.



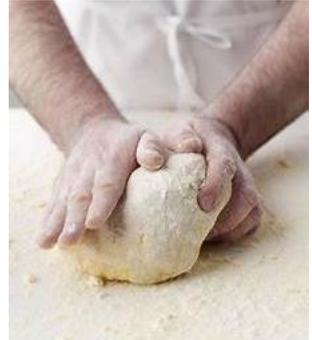
STEP 2

- Mix the flour, yeast, salt and sugar together in a mixing bowl
- Make a well in the centre and add the oil. Then add about 225ml water to bring together as a dough.



STEP 3

- Tip out onto a floured surface and knead for 5 minutes, just until smooth.



STEP 4

- Leave the dough to rest under clingfilm, for about 20 minutes.
- Wash and slice the vegetables for your pizza topping



STEP 5

- Sprinkle some flour on a chopping board or clean kitchen surface (to prevent sticking)
- Place the pizza dough on the board / surface and roll out until it is about ½ cm thick all over



STEP 6

- Lightly oil a baking tray, transfer the dough carefully on to it and stretch out to the sides.
- You decide – one large rectangle or two round pizzas!



STEP 7

- Using a spoon, spread the tomato sauce evenly across the dough
- Sprinkle over the grated mozzarella cheese so it covers the tomato sauce evenly.



STEP 8

- Take the sliced pepper, courgettes, mushrooms, onion and tomatoes and space them evenly on top of the cheese
- Optional: add any extra toppings of your choice.



STEP 9

- Put the pizza into the oven and cook for 20 minutes, or until the dough is cooked.
- Remove from oven, slice and serve. Enjoy!

