

Recipe for Homemade Pizza

A tasty and simple recipe to make at home for the whole family

Ingredients

Pizza Dough

300g Strong Bread Flour
¼tsp Salt
1 tsp Dried Yeast
1 tbsp. Olive Oil
200ml Warm Water

Sauce

100ml Tomato Coulis
Fresh Chopped Basil
1 Garlic Clove- crushed

Topping

Cheese
Topping of Choice eg. Ham, Pineapple, Tomato, Peppers etc

Method

1. Turn the oven to 425°F (225°C) Gas mark 7
2. Sift the flour and salt together in a bowl, mix in the yeast
3. Create a well in the centre and pour in the warm water and oil, mix with a spoon until a dough is formed
4. Tip out onto a floured work surface and knead for approx. 5 minutes
5. The mixture will bind together and within 5 minutes will form smooth, soft dough
6. What you are working towards is dough, which has the texture that does not stick to your fingers when pushed into it
7. Roll out with rolling pin to form a circular disk
8. To make the sauce combine the tomato coulis, basil and crushed garlic
9. Spread the dough with tomato sauce and sprinkle with cheese
10. Choose your favourite topping to finish

Bake in the oven for 10-20 minutes until the cheese is golden and bubbling

