



Fresh Ideas Feeding Minds

Recipe to Try at Home

Homemade Pizza

A tasty and simple pizza recipe where you can add your own topping combinations!

Makes 2 Pizzas

Pizza Dough Ingredients

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

Sauce Ingredients

100ml	Tomato Passata
Bunch	Fresh Basil - chopped
1 x	Garlic Clove – crushed

Toppings

125g	Cheddar Cheese or Sliced Mozzarella
Topping of choice; chopped ham, pineapple chunks, sliced tomatoes, peppers	

Method

1. Preheat the oven to 220°C or Gas Mark 7.
2. Sift the flour and salt together in a bowl and mix in the dried 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 on to 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. What you are working towards is a dough that does not stick to your fingers when pushed into it.
6. When you are happy with the texture, use a rolling pin to make two circular discs. Put the pizza bases on floured baking trays.
7. To make the sauce, combine the tomato passata, fresh basil and garlic.
8. Spread the tomato sauce on the two pizza bases and top with grated cheese plus any additional toppings you would like to add.
9. Bake in the oven for 8-10 minutes until the cheese is golden.

