

Pizza

Learn – Experiment – Share



RECIPE

Pizza is a firm family favourite, but did you know that you can make your own in less time than it takes to call for a pizza and wait for it to be delivered? It's much cheaper and healthier too, and you can choose the toppings that your family like.



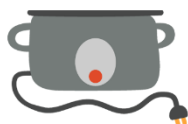
INGREDIENTS

For the dough

- 🍅 1¼ cups warm water
- 🍅 1 tbsp active dry yeast
- 🍅 ½ tsp sugar
- 🍅 1½ tbsp olive oil
- 🍅 3⅓ cups all purpose flour

For the Sauce

- 🍅 120 g passata
- 🍅 1 mozzarella born torn pieces
- 🍅 Or grated mozzarella
- 🍅 50 g cheddar
- 🍅 Fresh basil leaves or dried herbs



DIRECTIONS

Step 1

Mix the yeast and sugar in warm water. Set aside for 5 minutes. Pour the water mixture to the dough and knead it for 10 minutes. The dough should be sticky. Cover with plastic wrap and leave in a warm place until doubled in volume.

Step 2

When the dough is ready, preheat the Oven to 200°C. Allow it to heat for at least 15-20 minutes as you shape the pizza. Lightly grease baking sheet or pizza pan with some oil and sprinkle lightly with cornmeal or semolina if you have or can use plain flour.

Step 3

When the dough is ready, punch it down to release any air bubbles. Divide the dough in half. On a lightly floured work surface using lightly floured hands or rolling pin, gently flatten the dough into a disc.

Step 4

Brush the base lightly with olive oil and cover with the tomato sauce. Scatter mozzarella cheese over it and top with the cheddar. Put basil leaves or sprinkle dried herbs on top. Bake in the oven for 10-15 minutes until the crust is cooked and the cheese is bubbly.

Tips

- Try experimenting with other types of cheese
- Add vegetables such as finely sliced peppers, fresh tomatoes, or mushrooms, olives, spinach
- If you like meat can add any type of cooked meat.
- Add tinned pineapple and ham for a Hawaiian pizza



Use this box for your own message.

