

# Recipe: Pizza

Use this step-by-step recipe card to make some tasty pizzas!

## Ingredients:

### For the dough:

- 200g/7oz plain flour
- 2 tbsps olive oil
- 150ml/5floz lukewarm water
- ½ tsp dried yeast
- pinch salt
- pinch castor sugar.

### For the tomato sauce:

- 1 can (15 oz) chopped tomatoes
- 2 tbsp tomato puree
- 1 tsp ground oregano
- 1 tsp ground paprika.

### For the toppings:

- Vegetarian: cheese; thinly sliced mushrooms, green and red peppers, tomatoes and onion, and tinned sweetcorn.
- Mediterranean: cheese; Parma ham; sundried tomatoes and fresh basil.

## Utensils:

- sieve
- large bowl
- jug
- wooden spoon
- tablespoon
- towel
- rolling pin
- baking tray
- grater.

## Method

**1** Preheat oven to 220°C/425°F/Gas Mark 7.

**2** Sieve the yeast, salt, sugar and flour into a large bowl and mix together well. Mix the olive oil and water in a jug and slowly add to the dry ingredients. Beat and mix to form a dough.



**3** Knead the dough for about ten minutes with floured hands until it is smooth and stretchy. Grease a large bowl with olive oil and place the dough inside. Cover with a towel and place somewhere warm, but not hot, for about 30 minutes. Punch the dough gently in the bowl and leave for another 30 minutes.



**4** For the sauce, mix the chopped tomatoes and tomato puree together until smooth, then add the oregano and paprika and stir together well.



**5** Take the pizza dough and roll it out onto a floured surface until about ¼ inch thick. Spread the tomato sauce thinly across the dough and top with grated cheese.

**6** Add a topping of your choice. Then, place the pizza into the oven for ten minutes until the base turns a light golden brown.

