Pizza

Ingredients

150g strong flour
½ tsp dried yeast
½ tsp salt
½ tsp sugar

Equipment

Rolling pin
Mixing bowl
Table knife
Measuring jug
Dessert spoon
Palette knife

Method

Start

Light oven gas mark 8/190°C

Empty bread pack into a mixing bowl. 100ml cold water and 100ml hot water into a measuring jug

Using a dessert spoon count down from 4-1, mix using a table knife. Repeat 3-1 etc until dough comes together-You must check your mixture. NO STICKY DOUGH

Knead dough for 5 minutes. Shape into a circle, using a rolling pin roll dough, turn, roll, try to keep your dough as a circle. Place onto baking tray.

Using a palette knife spread sauce over the base of your pizza, leaving a 1cm border around the base. If you are making a stuffed crust add cheese and roll

Place all other toppings on to base. Sprinkle on cheese and any other toppings. Bake for 20 mins

Stop