Pizza (Yeast Dough)



Prep: 25 minutes

Recipe info

Ingredients

For the base 250g strong white flour ½ tsp salt 7g packet fast action dried yeast 1 tbsp oil 150ml warm water

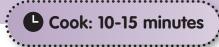
For the topping

5 tablespoons of pizza sauce 200g of mozzarella cheese Handful fresh basil

Equipment

1 large or 2 smaller baking trays Pastry brush Weighing scales Sieve Large mixing bowl Measuring spoons Mixing spoon Measuring jug Cling film Rolling pin Palette knife Sharp knife Chopping board Pastry brush Oven gloves







Description

A traditional way to make pizza using yeast which can be covered with various toppings.

Method / What to do

- 1. Preheat oven to 200°C / gas mark 6.
- 2. Grease the baking tray(s).
- 3. Sieve together the flour and salt into the mixing bowl.
- 4. Stir in the yeast.
- 5. Add the oil and enough warm water to mix into a soft dough.
- 6. Knead the dough for 5 10 minutes on a lightly floured work surface.
- 7. Place the dough in the bowl, cover with clingfilm and allow to prove for 20 minutes.
- 8. Divide the dough in half and roll out each into a round disk.
- 9. Place the dough bases on baking trays.
- 10. Spread the pizza sauce over the base using the palette knife.
- 11. Slice the mozzarella cheese.
- 12. Arrange the slices of cheese over the tomato sauce.
- 13. Wash and chop the basil and sprinkle over the pizza.
- 14. Place the pizza in the oven and bake for 10 15 minutes.
- 15. Remove from the oven, cut into slices and serve.

Variation

Try different combinations of toppings, including plenty of vegetables, e.g. spinach, peppers, tomatoes, mushrooms, onion.