

# Pizza (Yeast Dough)



⌚ Prep: 25 minutes

⌚ Cook: 10-15 minutes

🍴 Makes: 2 small

## 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.

