

Pizza

250g strong white bread flour
½ teaspoon salt
½ teaspoon sugar
7g sachet of easy blend yeast
2 tablespoons olive oil
125ml tepid water

Put the flour, salt, sugar and yeast into a bowl and mix. Make a well in the centre and add oil and water, gradually working in the flour to make a soft dough. Add a little more flour if the mixture feels sticky. Knead for 10 minutes until the dough is smooth and stretchy.

Leave to rise in a bowl until doubled in size.

4 tablespoons homemade tomato sauce
Toppings of your choice: sweetcorn, ham, salami, peppers etc
100g mozzarella cheese

Heat the oven to 200C. Divide the dough into 4 and roll each piece out into a circle on a lightly floured surface. Top with the tomato sauce and then add your toppings of choice before sprinkling with mozzarella. Cook for about 15 minutes until crisp and golden.

