



Perfect pizzas

Ingredients

For the base:

- 300g strong bread flour
- 1 tsp (7g) instant yeast
- 1 tsp salt
- 1 tbsp olive oil

For the tomato sauce:

- 100ml passata
- 1 tsp dried basil
- 1 garlic clove, crushed

For the topping:

- 125g ball mozzarella, sliced
- Vegetables for toppings

Create these classic tasty Italian pizzas and get experimental with the veggies! Bellissima!

This recipe makes 2 pizzas.

Method

- Heat oven to 240C/fan, 220C or gas 8.
- Put the flour into a large bowl, then stir in the yeast and salt.
- Make a well, pour in 200ml warm water and the olive oil and mix with a wooden spoon until you have a soft, fairly wet dough.
- Put it onto a lightly floured surface and knead for 5 mins until smooth. Cover with a tea towel and set aside.
- Mix the passata, basil and crushed garlic together in a bowl.
- Split the dough into two balls.
- On a floured surface, roll out the dough into large rounds, about 25cm, using a rolling pin. The dough needs to be very thin as it will rise in the oven.
- Put the rolled-out pizza bases on to two floured oven trays.
- Pour a bit of the sauce over bases and spread with the back of a spoon.
- Scatter the cheese and vegetables on top of the pizza.
- Bake for 8-10 mins until crisp.