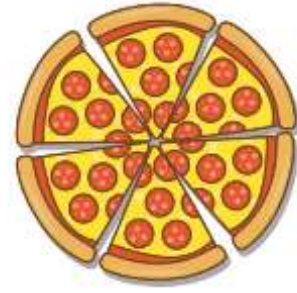


PIZZA



INGREDIENTS

- 200g strong bread flour
- Salt and pepper
- $\frac{1}{2}$ teaspoon fast action dried yeast
- $\frac{1}{2}$ teaspoon sugar
- 125ml warm water
- Passata
- Your choice of toppings (including a big handful of grated cheese).

EQUIPMENT

- Large mixing bowl
- Measuring jug
- Wooden spoon
- Flour dredger
- Rolling pin
- Dessert spoon
- Baking tray
- Fish slice

Method

1. Switch on your oven to 200°C degrees/gas mark 6.
2. Put the flour, salt, pepper, yeast and sugar into the large mixing bowl and stir with the wooden spoon.
3. Measure and test the water - it should be warm!
4. Pour the water into the dry ingredients and mix with the wooden spoon to form soft dough.
5. Sprinkle the worktop with flour from the flour dredger and knead the dough for 10 minutes until smooth.
6. Cut the dough in half and roll each half into a circle with the rolling pin.
7. Spread the pizza base with passata and add on the toppings, leaving the cheese until last.
8. Cook the pizza in the oven for 8 - 10 minutes until the edges are golden and the cheese has melted.