

**Pizza 😊**

**Ingredients**:

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| 400g 11 tsp1tsp2tbsp | Plain flourSachet of fast acting yeastSaltSugarOlive oil |
| 100g11 pack60g1 | Passata or tomato pureePepperMozzarellaPepperoniChilli |
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**Method**:

**Pizza base**

* In a large bowl mix the flour, yeast, sugar, and salt with a metal spoon.
* With the mixture create a little well in the middle of the mix.
* Add the oil and carefully add 225ml of water into the middle of the mix.
* Mix until it forms a dough.
* Flour the surface of a worktop and tip out the dough. Knead the dough for a few minutes and it will start to become smooth in texture.
* Divide the dough into 2 – this will make 2 pizzas.
* Stretch out the dough and roll out so it makes 2 pizzas that are about 30cm in diameter.
* Place on an oven tray.

**Topping**

* Cover the pizza in a thin layer of passata or tomato puree.
* Use half a pack of mozzarella for each pizza, tear this into small pieces and dot over the pizza.
* Add chopped pepper and pepperoni and slices of chilli!
* Leave to stand for 15 minutes before cooking.

**Cooking**

* Cook in an oven at 190 degrees for 10 to 15 minutes until the base is golden and crispy.

Please remember to send in your photos of you cooking the recipe and also the finished product. Send pictures in to alanrtilley@mail.com or text them across to 07817777739

Watch the Youtube clip @ <http://y2u.be/iDYpDuI_PGc>