

Pizza

Ingredients

200g strong plain bread flour
25g margarine
1 packet easy blend yeast
¼ tsp salt
¼ tsp sugar

Toppings:

Jar of pizza topping or tomato puree
Grated cheese
Vegetables
Meat or fish
Fruit
Herbs

You will also need:

Baking tray or plastic container

Equipment

Mixing bowl
Knife
Measuring jug
Tablespoon
Grater
Chopping knife
Chopping board
Frying pan
Wooden spoon
Baking tray

Method

1. Make base: Mix together flour, salt and sugar. Rub fat into flour mixture, then stir in yeast.

2. Add water GRADUALLY to form dough. Knead well for 10 minutes, then shape. Place on greased tray. Cover and leave in a warm place for 20 minutes.

3. Meanwhile, chop and prepare toppings. Fry vegetables in a little oil if desired.

4. After 20 minutes, spread tomato puree OR pizza topping over the base. Add toppings and cover with grated cheese.

5. Bake for 10 minutes until it sounds hollow when tapped underneath and topping have started to brown.