



Home made pizzas!



It took lockdown for us to discover just how easy it is to make your own pizza dough and toppings. Minimal effort maximum taste!

Makes four large pizzas.

Ingredients

For the dough

600g bread flour
400ml warm water
2 tbsps olive oil
14g yeast
2 tsps salt

For the tomato sauce

Carton or jar of passata (anything left over can be put in the freezer for next time)
1 tbsps dried oregano
Dash balsamic vinegar
One garlic clove (optional)

Toppings

The world is your oyster. We go fully loaded: pepperoni, peppers, red onion, chipolatas (cut into little bits), bacon, ham, mushrooms, mozzarella (2 x 125g) and olives. Our secret topping is semolina..

Method

For the dough

1. Put the flour into a large bowl, then add the yeast and salt.
2. Make a well, pour in 400ml warm water and the olive oil and bring together until you have a soft, fairly wet dough.
3. Turn onto a lightly floured surface and knead by hand for 5 mins until smooth or use your dough hook in a mixer for 6 minutes. Cover with a tea towel or cling film and set aside. We leave it to rise for a couple of hours but it isn't essential.

For the topping

1. Mix together all the ingredient for the tomato sauce. Set aside.
2. Prepare all your toppings: cook and chop as required.

Make your pizza!

1. When you're ready to start making your pizza, put your oven on to it's highest setting.
2. Divide the dough into four equal sections. If you feel able shape into a pizza base by hand. I use a rolling pin.
3. We sprinkle on semolina to the pizza tray - stops sticking.
4. First add the tomato sauce, then your toppings, then your cheese. We brush the crust with oil and then sprinkle on semolina - extra crispy!
5. Bake for 10-14 minutes.