

Together We Cook




Cheese and Tomato Pizza with Your Own Topping

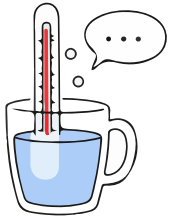


Serves 2

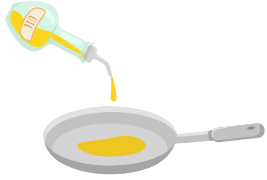


Ingredients

	225g strong bread flour (wheat)
	½ teaspoon (5ml) salt
	½ 7g packet fast action dried yeast



50ml of boiling water and
100ml cold water mixed



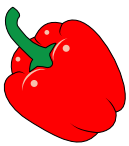
1 tablespoon (15ml) oil



1 small ball mozzarella cheese
(**milk**)



4 tablespoons (15ml) tomato
puree OR small jar pizza sauce



toppings such as:

½ red pepper



4 slices pepperoni or chicken



6 cherry tomatoes, halved

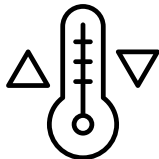



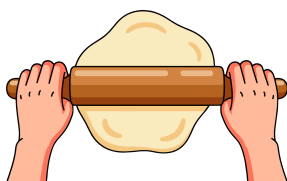





fresh basil leaves



mixed salad

Method

1		Preheat oven to 200 °C or gas 6
2		Mix flour and salt in bowl Stir in yeast
3		Add oil and warm water to make a soft dough Knead for 5-10 minutes
4		Leave in a bowl to rise for 20 minutes
5		Roll out into 30cm circle
6		Put the pizza base onto greased baking tray Spread tomato puree on it
7		Add sliced mozzarella Add other toppings
8		Bake for 10-15 mins Serve with salad and basil leaves



Serving ideas

- Drizzle with olive oil
- Serve with fresh basil leaves and salad



Variations

1. Use Quorn instead of meat
2. Make winter coleslaw by chopping cabbage, grated carrot and onion then add mayonnaise



Leftovers

- Eat cold from the fridge
- Reheat in the oven until very hot

