

# Cheese and Tomato Pizza with your own topping



### Ingredients (serves 2, makes 1 large pizza)

#### Pizza base:

- 225g strong bread flour (**wheat**)
- ½ x teaspoon (5ml) salt
- ½ x 7g packet fast action dried yeast
- 150ml warm water (50ml boiling + 100ml cold)
- 1 x tablespoon (15ml) oil

#### Topping:

- 1 small jar tomato pizza sauce or 4 tablespoons (15ml) tomato puree
- 1 small ball mozzarella cheese (**milk**)

#### Options for toppings:

- ½ red pepper, 3 mushrooms sliced
- 6 slices of pepperoni or 4 slices of cooked chicken
- 6 cherry tomatoes cut in half

#### To serve with your pizza:

- A handful of fresh basil leaves
- A small bowl of washed lettuce, a few cherry tomatoes, some sliced cucumber and a spoonful of your favourite salad dressing, maybe mayonnaise or balsamic dressing.




### Method

1. Preheat the oven to 200 °C fan or gas mark 6 and grease baking tray
2. Mix together the flour and salt into a mixing bowl then stir in the yeast
3. Add the oil and enough warm water to mix into a soft dough (you may not need all the water or may need an extra teaspoon) then knead (pummel the mixture till it's stretchy!) the dough for 5-10 minutes on a lightly floured work surface
4. If you have time, place the dough in a bowl, cover and allow to prove for 20 minutes; if you don't have time, just carry on to step 5
5. Roll out and shape the dough into a round disk about 30 cm across
6. Place the dough base onto the baking tray and spread the pizza sauce over the base
7. Slice the mozzarella cheese and arrange the slices of cheese over the tomato sauce then place the toppings over the cheese
8. Place in the oven and bake for 10-15 minutes
9. Remove when cheese is bubbling and base is golden brown, then serve.

#### Equipment

- Kitchen scales,
- Baking tray
- Mixing bowl
- Measuring spoons
- Measuring jug
- Rolling pin
- Sharp knife
- Chopping board
- Palette knife

## Together We Cook

	<p><b>Serving Ideas</b></p> <p>Drizzle with a tablespoon of olive oil and basil leaves</p>
	<p><b>Variations</b></p> <p>Replace the meat or chicken with pieces of Quorn or add some red and yellow peppers</p> <p>Try making some winter coleslaw with chopped cabbage, grated carrot and onion mixed with a tablespoon of mayonnaise</p>
	<p><b>Leftovers</b></p> <p>Pizza can be eaten cold if it's been stored in the fridge or reheat in the oven until its hot</p>