

# **PIZZA**

## **Ingredients:**

250g Strong White Bread Flour  
1/2 tsp salt  
1/2 tsp sugar  
7 ml vegetable oil  
1 tsp yeast  
150ml warm water

## **Method:**

### **Preheat oven to 180C or gas mark 6.**

1. Add the flour and salt to a large bowl, stir in the sugar and yeast.
2. Stir in the oil.
3. Add enough water to form a soft dough.
4. Shake flour onto your work surface. Knead the dough until it feels
5. elastic and soft, add more flour to your surface if needed..
6. Shape the dough to fit onto your baking tray.
7. Smooth tomato puree over your dough.
8. Cover with your desired topping.
9. Put in the oven for 15-20 minutes.
10. Use oven gloves to remove and place on a wire rack to cool.