

Italian Pizza



Ingredients list

Dough:

300g strong bread flour

1 sachet yeast

1 tsp salt (**school will provide**)

2 tbsp olive oil

Sauce:

A jar of pizza sauce

OR

5-6 tbs puree

Toppings:

1 small packet of mozzarella

150g cheddar cheese

Topping(s) of your choice

1 tsp dried oregano (**school will provide**)

Equipment list

- Glass mixing bowl
- Wooden spoon
- Rectangle baking tray
- Measuring jug
- Scales
- Rolling pin
- Metal spoon
- Cheese grater

Method

1. Preheat the oven to 240C/220 Fan/Gas 9
2. Place the flour, yeast and salt (**at opposite ends from each other**) into a large mixing bowl and stir to combine.
3. Make a well in the centre of the dry ingredients and pour in the 180 ml of **cold** water and oil.
4. Mix the wet ingredients into the dry ingredients using first a wooden spoon, then your hands, until the mixture comes together as a soft ball of dough.
5. Knead the dough until soft and no longer sticky!



Method

6. Roll out the dough until it is flat (use flour dredgers to stop dough sticking).
7. Grease your tray with oil - this is ESSENTIAL so your pizza doesn't stick to the tray!
8. Cut to fit into your baking tray and place dough into a greased tray.
9. Spread some of the sauce / puree over the base. Then add toppings and cheese. Don't overdo this as extra moisture prevents the dough from cooking properly!
10. Bake the pizza in the oven (200c / gas 7) for 10-15 mins (better over cooked than under!)

