Recipe of the week – Margarita Pizza

- Pizzas are the perfect comfort food, delicious and versatile

- I hope that you give it a go and enjoy eating the result as much as I did when I made it this weekend!

Recipe

Ingredients
- 300g strong bread flour
- 1tsp instant yeast 1 tsp salt
- 1 tbsp olive oil
- **For the tomato sauce-**
- 100ml Passata
- 1 garlic clove
- Fresh basil
- **For the topping-**
- 1 pack of mozzarella

Optional extras

You can add anything! suggestions include:

Pepperoni

Ham

Tuna

Peppers

Mushrooms

sweetcorn

Method: getting prepared

- Wash your hands

- Get out your equipment:
- Mixing bowl
- Weighing scale
- Sauce pan
- Baking tray, or a pizza tray if you have it
- Small sharp knife
- Wooden spoon
- Chopping board
- Rolling pin
- Measuring jug

Method: Getting prepared

- Preheat the oven to 240c/gas mark 8

Method – Making Dough

- Weigh out the flour, then Put the flour into a large mixing bowl, then stir in the yeast and salt.

- Make a **well**, pour in 200ml warm water and the olive oil and bring together with a wooden spoon until you have a soft, fairly wet **dough**.

Method – Making Dough

- Turn onto a lightly floured surface and knead for 5 mins until smooth.

- Cover with a tea towel and set aside. This is best left for about 1 hour

Method – Making tomato sauce

- Mix the passata, basil and crushed garlic together, in a pan and simmer for 5 minutes.

Method – Making pizza

- .On a floured surface, **roll out** the dough into a large round, about 25cm across, using a rolling pin. The dough needs to be very thin as it will rise in the oven. Lift the round onto a floured Baking tray, or pizza tray if you have one

Method – making the pizza

- Smooth sauce over the base with the back of a spoon. Scatter with cheese and tomatoes, add any other toppings you like

- Bake for 8-10 mins until crisp.
- Remove from the oven using oven gloves, turn off the oven

Method – once the margarita pizza is done.

- Do the washing up!

- Finally: please send a picture of your pizzato

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