

Wholemeal Base Pizza

Makes 2 mini pizzas / 1 large pizza

Ingredients:

Wholemeal pizza base

- 75g self raising flour
- 25g wholemeal flour
- 25g butter
- 65 ml water

Topping

- ½ tbsp oil
- 1-2 tablespoons passata
- 1 tablespoon tomato puree
- 80g grated cheese
- Pinch of oregano / mixed herbs
- 2 – 3 toppings: pepper, mushroom, pepperoni/salami



Method:

1. Preheat oven to gas mark 6
2. Grease a baking tin with a small layer of oil
3. Prepare the base of the pizza by weighing the flour and butter into a mixing bowl. Rub the butter into the flour using your fingertips until the mixture resembles breadcrumbs (Rubbing-in method)
4. Form a well in the middle of the mixing bowl, and pour half of the water into the well. Stir using a knife. Add remaining water little by little until a dough ball forms that leaves the sides of the bowl clean (may not need all the water)
5. Place the dough out onto a floured surface and knead gently. Cut in half and roll out using a rolling pin to form a thin base. At this stage, it can be shaped into cat shapes, etc.
6. When shaped, place onto prepared baking tin.
7. Prepare your pizza sauce by mixing the passata, herbs and tomato puree.
8. Spoon the sauce onto the pizza bases.
9. Prepare toppings for pizza, and decorate as desired.
10. Top with a sprinkling of cheese.
11. Place into the oven for 15 – 20 minutes. Enjoy! 😊