



Yeast Base Pizza

Ms. Teeling
Home Economics

Ingredients & Equipment

- 150g strong bread flour
- ½ tsp instant dried yeast
- 1 tsp salt
- 1 tbsp olive oil
- 100g ball of mozzarella
- 50 – 70ml passata
- Toppings
- Large mixing bowl
- 2 plate set up
- Wooden spoon
- Flour dredger + flour
- 2 tea-towels and dishcloth + basin
- Small plastic bowl
- Tablespoon
- Chopping board/ Sharp knife/ grater as needed for toppings

Method

1. Make the base: Put the flour into a large 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. Turn onto a lightly floured surface and knead for 5 mins until smooth. Cover with a tea towel and set aside. You can leave the dough to rise if you like, but it's not essential for a thin crust.

2. Roll out the dough: If you've let the dough rise, give it a quick knead. 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 the floured pizza tray

3. Top and bake: Heat oven to 240C/fan 220C /gas 8. Put another baking sheet or an upturned baking tray in the oven on the top shelf. Smooth sauce over bases with the back of a spoon. Scatter with cheese and tomatoes, drizzle with olive oil and season. Put one pizza, still on its baking sheet, on top of the preheated sheet or tray. Bake for 8-10 mins until crisp.