

Week 2 - Pizza

Week 2! leading on from Breadmaking, this week we will be focusing on making Pizza and Flatbread.

Ingredients:

Base:

- 500g 00/bread flour
- 3g yeast
- 25ml olive oil
- 10g salt
- 300 ml warm water

Topping:

- 200 ml passata, mixed with some dried oregano and olive oil
- Fresh basil chopped
- Grated mozzarella cheese
- + Your choice of cooked toppings – pepperoni, anchovies, olives, rocket, prosciutto...

Instructions:

- Pre heat oven to 200°C
- Place the flour, yeast, and salt into a bowl, add the water and bind it together with your hands or in a food processor, then gradually add the olive oil.
- Knead the dough on a floury surface for 5 – 10 minutes until smooth and elastic. Roll into 2-3 balls, place onto an oiled tray, cover and rest for 45 minutes.
- Roll out your balls into thin large circles using a rolling pin. Place them onto baking sheets lined with grease proof paper. Spread the passata over the surface of the dough. Scatter your toppings over the base, and sprinkle the cheese and dried herbs on top and season with salt and pepper.
- Bake in the oven for 15 minutes until the base is crisp and the topping is lightly browned.
- Garnish with fresh basil and serve.

Your Task This Week will be to make a seasonal Pizza or Flatbread of your choice