

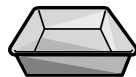
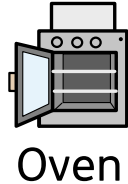
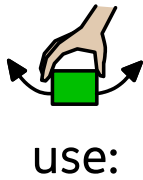
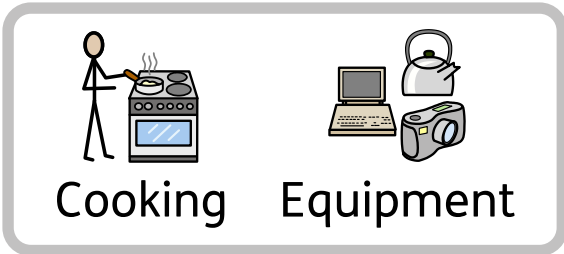
Recipe



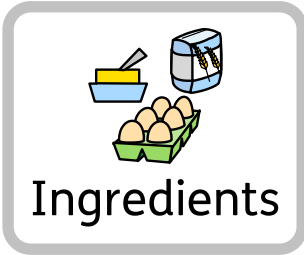
Pizza



recipe



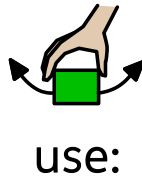
Recipe



Ingredients



I will



use:



300g

strong



bread flour

1

1

tsp



sugar

1

1

tsp of



yeast

200ml luke

warm water



1

1

tsp

salt



3

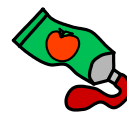
3

tbsp

olive oil



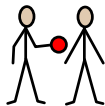
grated cheese



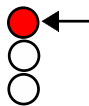
tomato puree



Choose



your



topping:



ham



pepperoni



sweetcorn



peppers



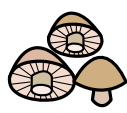
olives



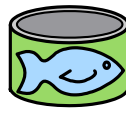
cooked



chicken



mushrooms



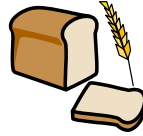
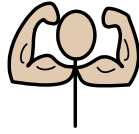
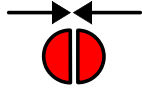
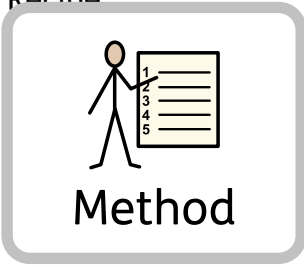
tuna



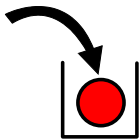
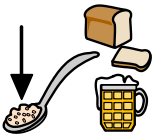
something



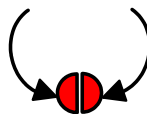
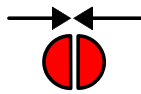
different?



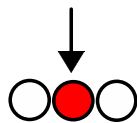
1. Mix together strong bread flour, sugar and



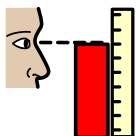
yeast into a bowl.



2. Once mixed together make a crater



shape in the middle of the mixture.

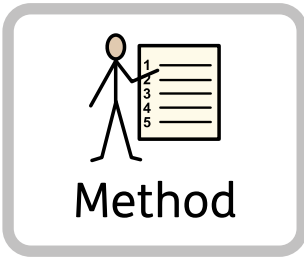






**200**


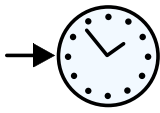

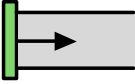




3. Measure 200 ml of water.

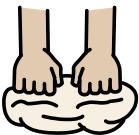

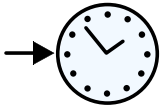
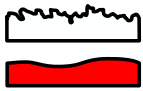
Recipe

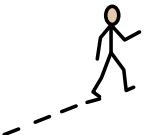






4.   +   to the mixture.

5.   →   start to

  form a dough.

6.   →   smooth.

7.     rest for 1 hour.



Method

8. Roll dough out to form a circle and put pizza

base onto a greased baking tray.

9. Spread tomato puree over the base of your pizza.

10. Sprinkle grated cheese over the top.

11. Put your choice of toppings on top of the cheese.

12. Put in the oven for 8 - 10 minutes until golden.

13. Let the pizza cool for 5 minutes. Time to eat!