

Pizza

For the base

300g strong bread flour

1 tsp instant yeast

200ml warm water

1 tsp salt

1 tbsp olive oil

For the sauce

1 tin chopped tomatoes

1 tbsp tomato puree

1 clove garlic, chopped

1 small onion, chopped

1 tbsp olive oil

Oregano

Salt and pepper to taste



Make the base: Put flour into large bowl, then stir in yeast and salt. Make a well, pour in 200ml warm water and olive oil and knead in bowl until you have a soft, fairly wet dough.

Turn onto a lightly floured surface and knead until smooth. Cover with a tea towel and set aside to leave the dough to rise.

Make the sauce: Heat olive oil in pan, add onion and garlic and cook until golden. Add tomatoes, oregano and puree and cook for another five minutes, stirring occasionally. Season to taste. Set aside.

Give dough a quick knead, then split into two balls. Roll out balls into two flat pizza bases, then turn onto baking sheets. Cover with sauce and toppings of your choice.

Bake at 240C/
gas 8 for 8-10
minutes until crisp.

