

Pizza

Makes: 2 large pizzas **Preparation time:** ~1 hour

Cooking time: 20 minutes

Recipe source: Yvonne Balfour

Ingredients:

Pizza Dough:

2 1/2 teaspoons dried yeast

1 tablespoon sugar

300ml warm water

500g plain flour

1 tablespoon salt

Extra flour for dusting the bench, bowl and rolling pin.

Toppings:

Pizza sauce (or make your own using the ingredients and method below)

Cheese

Your choice, here are some ideas –

Capsicum

Mushrooms

Pineapple rings

Ham

Salami

Chicken

Egg

Fresh herbs

BBQ sauce

Equipment Required:

For pizza dough:

Measuring spoons, cup, jug, scales, large bowl, wooden spoon.

For pizza sauce:

Medium bowl, masher, garlic crusher.

For toppings:

Chopping board, knife, grater.

To assemble:

Rolling pin, baking paper, oven tray, spoon.



Method (What to do):

1. Make Pizza Dough:

- a. Dissolve the yeast and sugar in half (150ml) of the warm water.
 - b. Add **flour and salt to a large bowl** and make a **well in the middle** and **pour in all the dissolved yeast mixture**.
 - c. Using a **wooden spoon stir the mixture** from the centre moving outwards slowly bringing in more and more of the flour until all the yeast mixture is soaked up.
 - d. Pour in the other half (150ml) of the warm water and keep **mixing to make a soft dough**. Add more water if needed.
 - e. **Time to knead!!** Place the dough on the bench and start rolling, pushing and folding the dough over and over for 5 minutes.
 - f. **Make the dough into a round shape** and dust it with flour.
 - g. **Dust the inside of the bowl** with flour and place the dough into the bowl.
 - h. **Dust** the top of the dough with flour and **score it deeply** with a knife.
 - i. **Cover** the bowl with a **clean tea towel**.
 - j. Leave the dough in a warm place until it **grows to be twice as big**. This is called “proving” the dough.
2. Toppings:
- a. *Grate cheese.
 - b. *Cut your chosen toppings into small or bite-sized pieces.
 - c. Store each topping in its own bowl until read to assemble the pizza.
3. Set oven to 230°C.
4. To assemble:
- a. Lightly flour your work surface and rolling pin.
 - b. Cut dough into two pieces for pizzas to share or six pieces for individual size pizzas.
 - c. Roll out dough to the desired size pizza base. Try to keep it in a round shape by rolling a couple of times then turning the dough around a little bit each time. However, it doesn't really matter what shape it ends up.
 - d. Carefully put the pizza base on a piece of baking paper.
 - e. Spoon some pizza sauce onto the dough and spread it around with the back of your spoon.
 - f. Cover pizza with your choice of toppings.
 - g. Top with grated cheese.
5. Bake for 15 to 20 minutes.



6. *To check if its ready, using a knife of spatula, carefully lift the edge of the pizza base. If it is a golden colour it is ready to remove from the oven.
7. Cut pizza into pieces and enjoy!



Notes:

- * denotes Adult supervision required.
- If you prepare your toppings and pizza sauce while the dough is proving, you will be ready to assemble your pizza as soon as it is ready.
- Some people like to add some of the cheese after 4d) but I usually put it all on the top as the last step before the oven. My sister says adding it here, makes sure your topping stick so it doesn't fall off when you start to eat it. It's your decision or perhaps test the theory for yourself.