

# HOMEMADE PIZZA DOUGH

## Ingredients

200g strong/bread flour  
½ teaspoon fine salt  
1x sachet (7g) instant dried yeast  
1 tsp sugar  
1 tablespoon oil  
125ml lukewarm water  
Extra flour for dusting

## Method

1. Add the flour and salt together in a large mixing bowl.
2. Mix the warm water, sugar, yeast and olive oil together and allow the yeast bloom for 20-30 seconds, until fragrant.
3. Add the liquid to the flour and mix to a smooth dough, about 2 minutes. Knead with your hands until smooth, soft and elastic. This may take 6-10 minutes by hand.
4. Return the dough to an oiled bowl, cover it and leave in a warm place to prove and double in size. This may take 45 minutes to 2 hours, depending on the temperature of the room.
5. Deflate the dough with your knuckles (this is fun!) Dust a countertop with flour or semolina and roll the dough out to a rough circle on a kitchen counter. Place the pizza onto a metal pizza tray or square baking tray.
6. Cover with pizza sauce and chosen toppings, followed by the cheese. ***If using meat, make sure it is cooked beforehand.***
7. Switch your oven onto its highest temperature – around 220-250c – and let it preheat for 10-15 minutes. Place the pizza into the oven to bake for 10-12 minutes at 220-250c. Enjoy!

## MARINARA PIZZA SAUCE

### Ingredients

1x tin chopped tomatoes

1 tsp mixed herbs

2x cloves of garlic, chopped

Pinch of salt and pepper

### Method

1. In a small saucepan, gently boil the chopped tomatoes with the mixed herbs and garlic for 10-15 minutes until it is rich and deep red.
2. Season the sauce with salt and pepper to taste. The sauce can be spread over pizza straight away or can be frozen for up to 6 months.