

Homemade pizza bases



Makes 2 medium-large pizzas

Ingredients

- 300g plain flour + extra for dusting
- ½ tsp salt
- ½ tsp sugar
- 1 tsp dry yeast
- 190ml warm water
- 1 tbsp olive oil + 1 tsp to coat bowl

Equipment Needed

- 2 baking trays or pizza trays
- Baking paper
- Large Mixing bowl
- Small bowl
- Wooden spoon
- Clean tea towel
- Rolling pin
- Measuring spoons, scales & jug

Method

- Combine the yeast, sugar and water in a measuring jug. Stir briefly, then set aside for 5 minutes until foamy.
- Place flour and salt in a large bowl and make a well in the middle. Add the olive oil.
- Pour the yeast mixture into the flour. Mix with a wooden spoon until combined, then use your hands to bring it together as a ball of dough.
- Turn the dough out onto a floured bench and knead with your hands for 5 mins, until smooth and elastic.
- Set aside, cover with a clean tea towel, and allow the dough to rest for at least 5 minutes.
- Coat inside of dough mixing bowl with 1 tsp olive oil. Place dough into bowl and turn to coat with oil.
- Cover with a clean tea towel and set aside for 30 mins or until doubled in size.

When dough has risen, preheat oven to 200 deg.

- Line baking trays with baking paper.
- Punch down the dough, then place onto a lightly floured bench and knead for 30 sec.
- Cut dough in half and form each half into a ball. Allow to rest on the bench for 5 minutes.
- When rested, roll the dough out thinly into the shape of the baking tray or pizza tray.
- Place dough on trays.

- Top with your choice of toppings, and bake for 15 mins or until golden brown.

Don't forget to clean up! 😊