



No Yeast Pizza Dough

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Makes	2x 25 cm pizzas (approx. 30 tastes for the classroom)	From the garden:	
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Equipment

Ingredients

<ul style="list-style-type: none"> ▪ 1 small bowl ▪ Measuring Cups and Spoons ▪ 2x Baking Sheets ▪ Fork (for mixing) ▪ Rolling Pin 	<ul style="list-style-type: none"> ▪ 350 grams Plain Flour ▪ 2 ¾ teaspoon Baking Powder ▪ 1 teaspoon salt ▪ 1 tablespoon Olive Oil ▪ 170 ml water
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What to do

<ol style="list-style-type: none"> 1. Preheat the oven to 200°. 2. Mix the dry ingredients together in a small bowl, add the oil and 170 ml water then stir until it forms a ball. (if dough is stiff add more water,) dough should be soft but not sticky. 3. Knead on floured surface for 3-4 minutes. 4. Roll dough into 2 balls. Flatten out into 2 rounds. 5. Add sliced potatoes, rosemary and garlic. 6. Bake for 15 minutes.
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Bottom Drawer

Did you know?

This dough recipe is easy to make and does not require yeast and rising time like traditional pizza bases.