

Pizza



Ingredients Pizza Base

- 1 packet dried yeast
- 1 teaspoon caster sugar
- 2 cups flour plus some extra
- 1 tablespoon olive oil
- pinch sea salt

Ingredients Topping

- 125g tomato pizza sauce
- 1 cup grated mozzarella cheese
- 150g cherry tomatoes, cut in half
- Fresh basil leaves, torn

Preparation

1. Pre-heat oven to 220C.
2. Place yeast and sugar in a small bowl and cover with 4 tablespoon warm water.
3. Stir and leave for 10 minutes to activate (become frothy).
4. Place flour, olive oil and salt in a large bowl.
5. Once the yeast mix is ready add to the flour in the large bowl along with $\frac{1}{2}$ - 1 cup water. Mix together to combine.
6. Place on a lightly floured bench and knead for 10 minutes until the dough is smooth and springy. Put back in bowl and cover with a tea towel and allow to prove.
7. Divide into small balls and roll into circles.
8. Grease pizza trays with a little oil and place dough on tray.
9. Spread a thin layer of tomato sauce on dough. Top with tomatoes, cheese and basil. Bake until cheese has melted and bottom is crisp and brown. About 12 minutes. Makes 4 small pizzas.