

# Pizza Recipe

500g	Strong white flour
1 tspn	Sea salt
1tspn	Mixed herbs
15g	Fresh yeast
280ml	Tepid water
1tblspn	Olive oil

Several baking sheets for cooking

You may only want to use half the above quantity unless you plan to freeze some of your pizzas.

Mix the flour with the salt, herbs & a few grinds of black pepper in a mixing bowl then make a well in the centre

Put the tepid water in a jug or bowl, crumble the yeast over the top & stir well, then stir in the oil & pour the mixture into the well in the flour

Work the flour into the yeast mixture to make a dough, turn out onto a floured work surface and knead well for about 10 mins

Return the dough to a bowl cover with food safe cling film, place in a warm area & allow to double in size

Turn out the risen dough onto a floured surface knead for about 30 seconds to knock the air out of the dough

Divide the dough into number of pizzas you require depending on the size you wish to make then mould with well floured hands into circles, use a rolling pin if you wish, if you are making small pizzas you can use a cutter to get a perfect round

Grease a baking tray and place in oven at 200c

Top your pizza with the tomato base and your selection of toppings

Put onto the baking tray & cook for 8 to 10 minutes

Remove & serve

