Recipe for a basic pizza base

Ingredients:

Base:225g (8oz) strong white flour, 1tsp salt, ½ tsp easy blend yeast, 150ml/5floz warm water, 1tbsp olive oil.

Tomato sauce: 2tsp olive oil, 1 clove garlic crushed, 140g 5oz passata, ½ tsp sugar and oregano, salt and black pepper, 115g/4oz mozzarella cheese, 85g/3oz cheddar cheese.

Equipment:

Bowl, spoon, fork, sieve, weighing scales, sieve, wire rack, knife, cling film, baking tin, baking sheet.

Method

* Wash hands
* Place the flour, salt and yeast in a bowl.
* Make a well in the centre of the flour and add the oil and water. Mix with a knife until the mixture forms a soft dough.
* **Add in any extra ingredients.**
* Turn out the dough on a lightly floured surface and knead for 5 min.
* Cover and leave for 5 min, knead again for 5min, until dough is elastic.
* Place in a lightly oiled bowl and cover with cling film. Leave in a warm place for 45minor until it has doubled in size, while you make thetopping.
* Preheat the oven to 220o C/Gas mark 7.
* Heat the oil in a frying pan and fry the garlic for 1min.
* Add the passata and sugar, then cook for 5 min.
* Stir in the oregano and seasoning and set aside.
* Knead the risen dough lightly and roll out to form you chosen shape.
* Place the base on a baking sheet pushing up the edges of the dough to form a rim.
* Spoon on the tomato mixture and crumble the mozerella cheese over. Repeat with the chedder.
* **Decorate as design with your chosen toppings.**
* Bake in the oven for 12-15 min.