



ARE YOU OK? Food for thought

# Homemade Pizza

Master the tasty art of pizza making with this simple step-by-step guide. Bellissimo!

## What you'll need...

### *For the base*

Olive oil. £1.30

200g of plain flour. 45p

7g packet of dried yeast. 85p

1 tsp sugar. 69p

125ml warm water

### *For the toppings*

85ml of passata (I like the one with garlic and herbs!). 65p

1 bunch of basil. 70p

1 ball of mozzarella. 75p

2 tbsp of grated parmesan. £2

Salt and pepper for seasoning

Any other toppings you like!

**Total:** £7.39

**Serves:** 2 (or maybe 1, depending on how much you love pizza!)

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## How to do it...

1. Heat the oven to 240C/220C fan/Gas Mark 9.
2. Get a big baking tray and oil it up using the olive oil.
3. Mix the flour, yeast,  $\frac{1}{4}$  teaspoon of salt and the sugar in a bowl. Once it's all mixed, knead it until it's smooth.
4. Take the mixture out of the bowl and press it into the baking tray to form a pizza shape. Don't make it too thick!
5. Spread the 85ml of passata over the dough you've just shaped. Add salt and pepper.
6. Drain the mozzarella and cut it into slices. Chop half of the basil, and grate the parmesan.
7. Put the mozzarella, basil, parmesan, and any other toppings of your choice on top.
8. Put it in the oven and cook it for 15-20 minutes, or until it's cooked through.
9. Enjoy!

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