

PIZZA



Ingredients

5 gr fresh yeast or 10gr sachet dried
½ tsp sugar
500 gr Italian '00 flour, plus extra for dusting
1 tbsp olive oil, plus extra for greasing
3 x 125g balls mozzarella, torn
fresh basil, to serve

For the tomato sauce

3 tbsp olive oil
2 x 400g cans good-quality Italian chopped tomatoes

Method

STEP 1

Mix together the yeast and sugar with 250ml warm water and leave to sit for 10 mins. Place the flour in a big bowl, pour in the yeast mixture and mix, then knead with oiled hands in the bowl for 5-10 mins.

• STEP 2

Put in a well-oiled bowl, cover with a cloth and place somewhere warm to double in size – about 2½ hrs.

• STEP 3

Once your dough has doubled in size, slap it down on a lightly floured surface and knead for 4 mins until soft but not too elastic. Divide into 4 pieces, roll into balls and leave to rest for 10 mins. Heat oven to the highest temperature possible (220C fan).

• STEP 4

With a well-floured rolling pin, roll out each ball. Oil or dust with flour the oven sheet, then carefully transfer the dough base onto it. Spread over some of the tomato sauce and any toppings you desire.

• STEP 5

Cook for between 5-10 mins depending on your oven temp, then add until the mozzarella cheese. Cook for other 10 minutes. Scatter with basil.