

Homemade Pizza

Ingredients

145g packet pizza base mix

100ml lukewarm water

Small amount of plain flour (for dusting)

Small amount of vegetable oil

100g passata (sieved tomatoes)

3 level tablespoons concentrated tomato puree

½ level teaspoon oregano (optional)

120g grated mozzarella cheese (or a mixture of mozzarella and cheddar)

Favourite toppings (eg pepperoni, ham, sweetcorn, mushrooms, red onion)



Method

1. Empty the pizza mix into large mixing bowl, add lukewarm water and mix with fork to form a smooth dough.
2. Knead well on a floured surface for 5 minutes until smooth and elastic.
3. Grease a baking tray with a small amount of oil.
4. Roll out the dough to form a rectangle or circle, depending on the size of the baking tray. The dough should be quite thin.
5. Place on a baking tray, cover with a tea towel and leave to rise in a warm place for 20 minutes.
6. Preheat oven to 220°C/fan 200°C/gas mark 7.
7. Mix the passata, tomato puree and oregano together and prepare the toppings.
8. Brush the pizza base with a small amount of oil.
9. Spread the tomato mixture onto the base, leaving a small space round the edges. Add the cheese and toppings.
10. Bake for 14-15 minutes.

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