



**PROPER  
HOMEMADE PIZZAS**



**INGREDIENTS**

200g plain **flour**

1 x 7g sachet easy-bake (microfine) **yeast**

1/2 teaspoon mixed herbs

200ml warm water

2 teaspoons oil

*For the topping:*

100ml passata

1/2 teaspoon mixed herbs

100g mature cheddar **cheese** - grated

*Optional extras:*

sliced peppers, mushrooms or onions,

tuna, chicken, ham, pepperoni,

sweetcorn, olives, roasted vegetables

**EQUIPMENT**

mixing bowl, measuring jug, wooden spoon,

medium sized 'tie handle' plastic bag,

teaspoon, flour dredge, baking tray, spatula

**MAKES:** 4

**PREP TIME:** 20 minutes

**ALLERGENS:** cereals containing gluten,  
milk

**COOK TIME:** 10-15 minutes

**METHOD**

- 1** Place the flour, yeast and herbs in the mixing bowl. Gradually add the water\* to form a soft, slightly sticky dough with a wooden spoon. \*You may not need to add all of the water!
- 2** Open the plastic bag and add the oil. Rub the bag together so it gets an even coating of oil (this will stop the dough from sticking to it), then place the dough in the bag. Knead the dough in the bag for 4-5 minutes until it develops a soft, elastic and smooth texture.
- 3** Place the kneaded dough onto a lightly floured surface and divide into 4 pieces. With your fingertips, press each piece of dough into a 10cm circle. Place each piece on the lightly floured baking tray. Heat the oven to 200<sup>0</sup>C/Gas 6.
- 4** Spread the passata over the dough and sprinkle with grated cheddar cheese and dried oregano (if using). Add any other pizza toppings you wish.
- 5** Leave the pizzas to stand for 5 - 10 minutes. Bake for 10-15 minutes until the cheese has melted and, when lifted with a spatula, you can see that the pizza base has cooked.