

YEAR 4 SUMMER TERM PIZZA MARGHERITA Makes 2 small pizzas

Equipment

Baking tray
Scales
Mixing bowl
Measuring jug
Wooden spoon
Sharp knives
Chopping board
Spoons
Grater

Ingredients

250g strong white plain flour
½ tsp salt
7g sachet easy blend yeast
150ml warm water
2tbs olive oil
oil for greasing baking tray
extra flour

Topping

4tbs passata or tomato puree
oregano or Italian herbs
handful of strong cheddar cheese or shredded mozzarella
fresh basil leaves

Method

1. Grease the baking tray. Preheat the oven to 240°C/Gas mark 9.
2. Put the flour, salt and yeast in a mixing bowl and mix together with a wooden spoon. Make a well in the centre.
3. Carefully add all the warm water and oil. Gently mix with a wooden spoon until there is a sticky dough. Add more water if needed.
4. Using one hand, gather the dough together. Flour the work surface and place the dough on it.
5. Knead the dough for 10 minutes until smooth and springy. Divide in half.
6. Shape each pizza dough into a round on the baking tray.
7. Spread the tomato onto the dough then sprinkle over the oregano. Sprinkle over the cheese
8. Bake for 10 minutes until everything is bubbling and hot.
9. Sprinkle with shredded basil when cooked.