

Little Havens and The J's cookery masterclass September - Simple Homemade Pizza

Ingredients for the pizza base:

250g/9oz Strong white bread flour (can use wholemeal strong bread flour)
7g Packet of fast action/instant yeast
1tsp Salt
1tsp Sugar
1.5 tbsps. Oil
150ml Lukewarm water (*about 37°C/body temperature – no hotter as this will kill the yeast in the dough*)

Alternatively you can use a packet of pizza dough or bread dough mix, and made following the instructions on the packet.

Ingredients for marinara sauce:

1 Onion
2 Cloves garlic
Fresh Basil (*or other fresh or dried herbs such oregano or mixed herbs*)
Oil
Can of chopped tomatoes/plum tomatoes (*If it doesn't have a pull ring you will need a can opener in addition to the equipment listed*)
1tsp sugar
Salt and pepper
1 vegetable stock cube/pot

Toppings:

Mozzarella cheese
Your own choice of toppings such as peppers, tomato, pepperoni, ham etc

Equipment List:

Mixing bowl
Measuring jug
Tablespoons and teaspoons
Scales
Chopping board and sharp cutting knife (*Please take care when using sharp knives*)
Ladle or large spoon
Saucepan with lid
Baking tray lined with greaseproof paper or flour
Rolling pin (optional) or even something cylindrical like a clean water bottle or round glass
Cling-film or a tea towel

