

Pizza

Ingredients

- 200g bread flour
- 1tsp yeast
- 12tbsp. Warm water
- ¼ tsp salt
- 1tbsp. Tomato paste
- mozzarella



1. Set your oven and prepare your baking tray with paper.



2. Add the flour and salt to a bowl. Add 12tbsp. Of water slowly and bind with a round blade knife.



3. Bring together into a soft ball with your hands.



4. Lightly flour the surface, knead your dough for 5 minutes until stretchy.



5. Roll out the dough to form a circle and lift to lay on your baking tray.



6. Spread your tomato paste all over the base.



7. Open the mozzarella, drain the water down the plug hole then tear up and add to your pizza.



8. Season with herbs and add any other toppings.



9. Bake for 15-20 minutes or until golden.