

Pizza: Bread Base



Ingredients:

250g Strong Plain White or Brown Bread Flour
½ Teaspoon Salt
½ Teaspoon Sugar
50g Butter
7g (1 Sachet) Fast Acting Easy Blend Dried Yeast
150ml Warm Water



Please bring a pizza box or a container to take your pizza home in.

Topping Ingredients:

Passata / Tomato Pizza Sauce / Sauce of Your Choice (**DO NOT** use tomato purée or ketchup)
75g Cheese of Your Choice: e.g. Cheddar, Mozzarella, Red Leicester
Any Meat of your Choice
Any Vegetables / Fruit of your Choice
Herbs of your Choice
Small amount of Oil for Frying



Method:

1. Pre-heat oven to 200°C or Gas Mark 6.
2. Measure out the warm water precisely using a jug on the weighing scales. Add the yeast and sugar to the warm water and stir. Put the mixture to one side.
3. Sieve flour into a bowl.
4. Cut butter into small even size pieces. Add to the flour, give the bowl a shake. Add the salt.
5. Using your fingertips, rub the butter into the flour until the mixture resembles breadcrumbs. Shake the bowl and any lumps will rise to the top. Continue to rub the fat into the flour until all the lumps have disappeared.
6. Add warm water and yeast mixture, **a little at a time** to the flour, mixing with a round-bladed knife until the mixture forms a dough. The dough should be soft, but not sticky and there should be no floury dry bits at the bottom of the bowl. (Soak bowl so that it is easier to wash up).
7. Knead the dough with your hands for 10 minutes to form a soft elastic dough.
8. Place dough on the baking tray, cover with oiled cling-film and leave to prove in the grill compartment of the cooker for 10 to 25 minutes.
9. While the dough is proving, prepare the ingredients for the pizza topping. Cut any vegetables or meat into even size pieces. Grate the cheese onto a plate.
10. Any raw meat should be fried before adding as a topping. Any excess liquid / fat should be drained.
11. If you are using passata you may want to heat this gently in a saucepan with some fresh or dried herbs and crushed garlic.
12. Once the dough has had time to prove, remove the cling-film.
13. Roll the dough into a circle or shape of your choice, you may decide to make two smaller circles by dividing the dough in half first.
14. Place the dough on a pizza tray, bake in the oven for 5 to 8 minutes so the base is partially cooked.
15. Spread chosen sauce onto the base, make sure you take the sauce right to the edge so the base does not burn.
16. Arrange all the ingredients on the pizza base, add the cheese last.
17. Place the pizza in the oven and bake for approximately 10 to 15 minutes until golden brown. Ensure any meat on the pizza has a core temperature of 75°C.
18. Cool on a cooling rack.
19. Serve warm or cold.

