

# Future Cooks Pizza Recipe

## Ingredients

### Base

- 350g strong white bread flour
- 1 tsp easy blend yeast
- ¼ tsp salt
- 200ml warm water
- 1 tbsp vegetable oil
- ½ tbsp of sugar or honey

### Toppings

- 1 x tin tomatoes – blend to make a passata
- Selection of veggies e.g. sliced peppers, mushrooms tomatoes, sweetcorn
- Tinned mackerel as an option
- 100g grated cheese
- 1 – 2 tsp dried herbs

### Method

1. In a large bowl mix the flour, yeast and salt
2. Add the water, oil and sugar or honey until it forms a dough
3. Sprinkle flour onto a clean work surface and knead the dough until it is smooth and stretchy – about 5 – 10 mins
4. Return the dough to the bowl, cover with a clean cloth and put in a warm place for about 30 – 45 minutes
5. Once proved, knead again and roll or stretch into shape required and place on a greased baking tray
6. Spread the passata over the pizza and top with toppings of your choice, cheese and herbs
7. Bake for 15 minutes, until golden brown

### Tips and hints

If you don't have time for the dough, use tortillas, English muffins or pitta breads and grill!