

YR 8 Pizza – Work alone

Ingredients 130g

Strong white flour
20g Wholemeal flour
Pinch of salt $\frac{1}{2}$
Teaspoon quick
action yeast
 $\frac{1}{2}$ Teaspoon sugar
30ml Oil
75ml Warm water
2 Tablespoon
bolognaise sauce
**Optional choice of
toppings**

Equipment

- Large mixing bowl
- Pizza screen
- Flour dredger
- Tablespoon
- Rolling pin
- Palette knife
- Pizza box

Method

1. Preheat oven to 200C/Gas 7
2. Add flour, yeast and sugar into large bowl.
3. Add water and oil
4. Work into a soft dough with hands.
5. Knead for 7 minutes on floured surface(using flour dredger).
6. Roll into circle and put on pizza screen. Put in grill (not on, but warm from the oven below) for 10 minutes
7. Spread bolognaise sauce onto base.
8. Add cheese.
9. Prepare toppings and arrange onto base.
10. Bake in bottom oven for around 10 minutes.
11. Slide straight off pizza screen into pizza box but leave lid OPEN to cool.