

Pizza Margherita (Recipe to Adapt)

Ingredients

300g Strong Plain Flour

1/2 tsp Salt

25g Margarine

1 Sachet Yeast (7g)

125g Cheese

20g Tomato Puree

+ Whatever toppings you have chosen.

Method

1. Pre heat the oven on 220°C. Flour a baking tray.
2. Place the flour, yeast and salt in a large bowl.
3. Rub in the margarine.
4. Gradually add 150ml warm water until a soft dough is formed.
5. Knead the dough for 5 minutes.
6. Shape the dough, Remember it does not have to be round!
7. Place the dough onto your baking tray and leave to prove.
8. Grate your cheese.
9. Prepare your toppings.
10. Spread the base with puree
11. Place all toppings on top of the puree
12. Sprinkle over cheese.
13. Bake in the oven for approx. 20 minutes until golden.

