



101

ATOMS
EDUCATION

FUN AND EASY RECIPES

with



HOMEMADE PIZZAS

Equipment you will need:

- 1-2 bowls
- grater
- cutlery
- 3 baking trays
- scales
- cling film or a clean kitchen towel

Ingredients:

300g bread flour or plain flour

1 sachet of yeast

200ml warm water

passata

cheddar cheese and/or mozzarella

toppings of your choice

METHOD

1. Weight the flour and then add the yeast. Mix until the yeast is evenly spread throughout the flour.
2. Pour in the warm water and mix in with a spoon until the mixture becomes less sticky.
3. Knead the dough for 5-10 minutes - until the dough is smooth and has a glossy look.
4. Shape the dough into a ball and place in a bowl. Cover with cling film or a clean kitchen towel. Leave to prove for 40 mins - 1 hour (until the dough has doubled in size).
5. Whilst the dough is proving, prepare your toppings and grate the cheese.
6. Once the dough is ready, share into 3 equal balls. Flatten the balls into circle shapes that are approximately 1cm thick on your baking trays.
7. Spoon the passata onto the dough and spread an even layer - leaving roughly 1cm around the edge.
8. Put your toppings onto the pizza base then sprinkle your cheese on top.
9. Place in the oven at 200°C for 10-15mins or until the cheese has turned a golden colour.

TIME TO MAKE: 30 MINS