

Date of practical.....

Pizza

INGREDIENTS

200g plain flour

$\frac{1}{2}$ teaspoon salt

15g fresh yeast

$\frac{1}{2}$ teaspoon sugar

1/4 pint (125ml) milk

100g flour in a separate bag for handling the dough

Layers: you must choose what you wish to use BUT usually you will need:

a medium tin of tomatoes

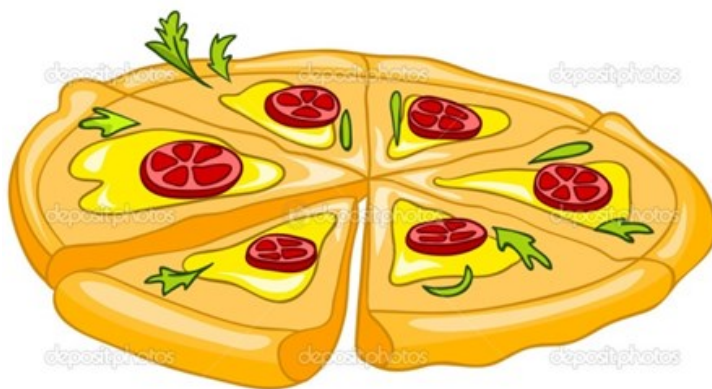
3tbsp tomato puree

150g cheese

a selection of vegetables of your choice depending on your design.

Think about sharing ingredients with a friend by arranging this in advance.

A Baking tray is needed from home to bake the pizza on and carry home



Add any other ingredients here:

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METHOD

- Wash hands and prepare equipment and ingredients.
- Sieve the flour and salt into a mixing bowl, add salt and any extra fillings, eg. herbs, cheese.
- Place milk into a bowl and warm to hand hot.
- Add the yeast and sugar, blend together then add to the flour mixture and beat hard.
- Using a wooden spoon keep mixing until the dough leaves the sides of the bowl (Add more flour if necessary).
- Knead the dough to make it smooth and stretchy for 5 minutes.
- Shape the dough into pizza shape and place on a baking tray.
- Put the tray in a warm place to prove.
- Prepare ingredients for toppings.
- When the dough has risen, spread on topping tomato base goes on first then build up layers finishing with cheese. Follow your design.
- Place tray in centre of oven and bake for 12-15mins. Gas 7 220°C.
- The dough should be golden brown and well-risen.