

Pizza Dough Recipe

You will need:

- ✓ 1 ½ Cups warm water
- ✓ 2 Teaspoons dried yeast
- ✓ A Pinch of caster sugar
- ✓ 4 Cups of plain flour
- ✓ 1 Teaspoon of salt
- ✓ ¼ Cup of olive oil, plus extra for brushing



Method:

Step 1 – In a small bowl combine the warm water, yeast and sugar. Stir ingredients together then set aside for 5 minutes or until the yeast appears foamy.

Step 2 – In a large bowl add the flour and salt. Mix together then create a well in the centre of the flour mixture.

Step 3 – Once the yeast has finished fermenting, add it to the well in the flour mixture, as well as the oil. Then using a round-bladed knife, begin to combine the mixture in a cutting motion. It should start to form a dough-like consistency. If the mixture is still too sticky, gradually add a little extra flour until your hands can touch it without all of the mixture sticking to them.

Step 4 – Finish combining the dough by kneading it together with your hands, the dough should be smooth and elastic. Roll into a ball, brush the dough lightly with olive oil then place it in a large bowl. Cover the bowl with cling wrap and rest for approximately 20-30 minutes in a warm place. The dough should begin to rise and double in size.

Step 5 – While the dough is proving, prepare the vegetables and herbs of your choice. Be creative! Slice, grate or finely dice...

Step 6 – Remove the dough and place it on a lightly floured surface (this will stop it from sticking to your bench). You can cut the dough into smaller portions or keep it as one large pizza.

Step 7 – Use a rolling pin to roll out the dough into a circle shape, roughly 1cm thick. If you don't have a rolling pin you can press it out gently using your fingers.

Step 8 – Use a spoon to spread the sauce onto the base. Top with your chosen vegetables and herbs. Finish with grated cheese.

Step 9 – Place on a baking tray and put it in the oven. Depending on your oven you should set the temperature at roughly 200°C. Cooking time should take approximately 10-15 minutes, but keep an eye on them so that they don't burn.

Step 10 – Remove from oven, cut into pieces. Enjoy!

Things you might like to use for your toppings:

Vegetables

- ✓ Capsicum
- ✓ Sweet Potato
- ✓ Onion

- ✓ Garlic
- ✓ Mushrooms
- ✓ Potato
- ✓ Carrot
- ✓ Pumpkin

Herbs

- ✓ Spring Onion
- ✓ Coriander
- ✓ Chives
- ✓ Parsley

- ✓ Rosemary
- ✓ Olive Herb
- ✓ Mint

There are lots of other vegetables and herbs you can use, remember to be creative!