

S1 Baking Club

# Homemade Pizza

**OVEN TEMP 200°C**

## Ingredients

150g strong bread flour

2.5ml dried yeast

15ml olive oil

Pinch salt

2-3 tablespoons warm water

## Topping

Pizza Sauce 50ml

Cheese

Toppings of your choice



## Method - Dough

1. Weigh and sieve all dry ingredients into a large bowl.
3. Add enough warm water to form a soft dough.
4. Allow dough to prove for 15 minutes.
5. Add pizza sauce, toppings and cheese.
6. Bake for 15 – 20 minutes