Pizza Recipe base ideas

These first lot of ideas use a base where you do not need to bake or make it beforehand. Just add the toppings and cook.

**Idea number 1.** Use a tortilla wrap as a base

**Idea number 2.** Use half of a roll as a base

**Idea number 3**. Use half of a cheese scone as a base

**Idea number 4**. Use a naan bread as a base

Pizza Base and Tomato sauce recipe – you may have your own.

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| * 350g plain [flour](https://www.bbcgoodfood.com/glossary/flour)   2 ¾ tsp [baking powder](https://www.bbcgoodfood.com/glossary/baking-powder)  1 tsp salt   * 1 tbsp oil | 1. Heat the oven to 200C/180C fan/gas 6. 2. Mix together 350g flour, 2 ¾ tsp baking powder and 1 tsp salt in a small bowl, add 1 tbsp oil and 170ml water then stir until it forms a ball. If stiff, add more water, it should be soft but not sticky. 3. Knead on a floured surface for 3-4 mins. 4. Roll into 2 balls, then flatten out. 5. Add toppings and bake each on a baking sheet for 15 mins. |
| TOMATO SAUCE  Tomato passata sauce (you can buy plain passata or passata with herbs etc in)  Add some garlic if you wish or leave plain. |  |
| TOPPINGS  Any toppings you like |  |