**Homemade Pizza Recipe**

For the pizza dough

* 150g wholemeal spelt flour
* 350g strong white flour
* 1 ½ tsp dried fast action yeast
* ½ tsp salt
* 1 tbsp olive oil

For the tomato sauce

* 1 can of chopped tomatoes
* 1 small garlic clove (or lazy garlic)
* 1 pinch of dried thyme

For the toppings

* 160g grated cheddar cheese
* Mozzarella slices
* 1 red and 1 yellow pepper (cut into strips)
* 1 courgette (cut into rounds or spiralized)
* Handful of cherry tomatoes (halved)
* 1 can of sweetcorn (drained)
* 1 red or white onion (cut into strips or sliced)

## **Method**

1. To make the dough, put **both flours** into a large bowl, then stir in the **yeast** and **salt**. Make a well, pour in 400ml **warm** water and the **olive oil** and mix with a wooden spoon until you have a soft, fairly wet dough. Bring together with a light knead in the bowl then turn onto a lightly floured surface and knead for 5 mins until smooth. Cover with a tea towel and set aside. Leave the dough to rise if you have time but it’s not essential for a thin crust.
2. To make the sauce, blitz the tomatoes, garlic and thyme and a little seasoning, either in a food processor or using a [hand blender](https://www.bbcgoodfood.com/content/top-five-hand-blenders).
3. Heat oven to 240C/fan 220C/gas 8. Prepare your toppings and set aside in a small bowl
4. If the dough has had time to rise, give it a little knead in the bowl, then split into four balls. On a floured surface, roll out two of the balls into wide circles using a [rolling pin](https://www.bbcgoodfood.com/content/test-best-rolling-pins). The dough needs to be very thin as it will rise in the oven. Lift these onto two floured baking sheets or pizza trays.
5. Smooth **sauce** over bases with a spoon. Scatter with **cheese**, then add your chosen **toppings**.
6. Carefully place in over and cook for around 10-15 mins until crisp. You’ll want to swap the pizzas to a lower shelf halfway through the cooking time.
7. Repeat for the second two pizzas or freeze the balls of dough in two separate freezer bags, plus any remaining sauce in a sealed container.