

Build your own Pizza



Draw your Pizza on the template below. You will need to decide what your extra ingredients will be. make sure you label and add colour.

Pepperoni

Cheese

Mushrooms

Ham

Pineapple

Gherkins

Peppers

Tomatoes

Olives

Method:

If you manage to make a Pizza using the method below – take a photo to show us.

1. Pre-heat the oven to 180oC/200oC.
2. Fill and boil the kettle.
3. Place the Strong flour, Yeast, Oil and Salt into a large bowl, stir with a knife.
4. In a measuring jug pour approx. 100mls boiling hot water and then add cold water until the temperature of the water is warm to the touch.
5. DO NOT USE ALL THE WATER.
6. Make a well in the dry ingredients and add half the water.
7. Stir with a knife then get hand in (use one hand to hold the bowl) and pull the dough into a ball.
8. Add more water only if needed.
9. Turn the dough onto a floured surface and knead for 5 minutes.
10. Roll or pull into a circle about 7-8” (inches) or 1cm thickness.
11. Place on a baking tray.
12. Mix the Tomatoes, Tomato purée, Pepper, Garlic granules and Oregano in a small bowl.
13. Spread over the Pizza base leaving an edge of approx. 1cm.
14. Chop and prepare your chosen toppings and add over the passata sauce.
15. Finish with the grated cheese.
16. Bake in the pre-heated oven for 15-20 minutes until the Cheese is brown and bubbling.
17. Slice and eat.

Recipe:

Base:

- 200g Strong Bread flour.
- 1 Yeast sachet (7g).
- 125mls Lukewarm water.
- A Tablespoon of Oil.
- A pinch of Salt.

Basic Toppings:

- 1/3 tin of Chopped Tomatoes/ passata.
- 1 Tbsp Tomato purée
- A pinch of Pepper.
- 1/2 Tsp Oregano.
- 1/2 Tsp Garlic granules.

My additional ingredients (approx. a handful/25-30g of each):

50-75g grated Cheese.

Logo: Design a logo for your pizza company (an example has been shown). Be creative.....

