

# EASY MAKE AND BAKE THIN CRUST PIZZA

Serves: Makes 2 medium pizzas    Preparation Time: 20 mins  
Cooking Time: 8-10 mins



## INGREDIENTS

300grams/10 1/2oz bread flour  
1 tsp instant yeast  
1 tsp salt  
1 tbs olive oil  
150 mls/5 fl. oz of passata  
A couple of handfuls of basil  
(preferably fresh)  
1 large clove of garlic  
200 mls/7 fl.oz of warm  
water

### *Easy Margharita Topping*

150grams/5oz of mozzarella,  
sliced  
Handful of grated parmesan,  
if not some grated cheddar  
will do  
12 cherry tomatoes, halved  
Extra basil to finish



## EQUIPMENT

Bowl  
Wooden spoon  
Tea towel  
Rolling pin  
Baking/pizza tray  
Oven

## TOP TIPS

This dough is so versatile- you can make calzones as well (folded over pizzas)

Experiment with different toppings - tuna and sweetcorn with red onion, ham and pineapple, simple rocket and parmesan - really anything you want, but always remember the cheese on top!



## METHOD

1. Put the bread flour into a large bowl (you can also make the dough on your clean counter top if preferred), stir in the yeast and salt. Make a well in the mix and pour in the warm water and olive oil, pulling the mixture together with your hands or a wooden spoon, until you have a fairly wet but soft dough. If the dough is too wet, add a little more flour.
2. Turn out on to a lightly floured surface and knead for 5-6 minutes until really smooth.
3. Cover with a tea towel and leave to one side. If you want a more puffed up base, leave the dough to rise in the fridge, covered, for about 1 hour.
4. Meanwhile, make your sauce by mixing together crushed garlic, passata and shredded basil. Season to taste and leave to one side.
5. Split your dough into 2 balls and roll out to about 25cm/10inches in size in a circle shape and quite thinly unless you want the more 'doughy' pizza. Put each pizza on to a lightly floured baking tray, or if you have one, a pizza tray.
6. Heat oven to 230°C/450°F/Gas mark 8. Top and bake with your choice of toppings for approx 8-10 minutes until crisp. Repeat the process with the second pizza so that it is ready to go in the oven as soon as the first one is finished. You can bake both at the same time, but the second one will need longer if on a lower shelf.

