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# Make Your Own Pizza

Suitable For 4+ Years



Let's  
PRETEND



# What You Will Need:

## For the Base:

- 300g Strong Bread Flour
- 1 tsp Instant Yeast (from a sachet or a tub)
- 1 tsp Salt
- 1 tbsp Olive Oil

## For the Tomato Sauce:

- 100ml Passata
- Handful Fresh Basil
- 1 Garlic Clove

## For the Topping:

- 125g Mozzarella
- Handful Grated Parmesan (or vegetarian alternative)
- Handful of Cherry Tomatoes
- Handful of Basil Leaves (optional)

# Step By Step Guide:

## Make the base:

1. Put the flour into a large bowl, then stir in the yeast and salt. Make a well, pour in 200ml warm water and the olive oil and bring together with a wooden spoon until you have a soft, fairly wet dough. Turn onto a lightly floured surface and knead for 5 mins until smooth. Cover with a tea towel and set aside.

## Make the sauce:

1. Mix the passata, basil and crushed garlic together, then season to taste. Leave to stand at room temperature while you get on with shaping the base.

## Roll out the dough:

1. Split your dough into two balls. On a floured surface, roll out the dough into large rounds, about 25cm across, using a rolling pin. The dough needs to be very thin as it will rise in the oven. Lift the rounds onto two floured baking sheets.

## Top and bake:

1. Heat the oven to 240C/220C fan/gas 8. Put another baking sheet or an upturned baking tray in the oven on the top shelf. Smooth sauce over bases with the back of a spoon. Scatter with cheese and tomatoes, drizzle with olive oil and season. Put one pizza, still on its baking sheet, on top of the preheated sheet or tray.
2. Bake for 8-10 mins until crisp. Serve with a little more olive oil, and basil leaves if using. Repeat step for remaining pizza.

