

Let's make pizza!

Step-by-Step Instructions

Pizza Base mix – follow the instructions

Vegetables - to chop and place onto the base when ready:

Onions - chopped finely

Garlic - chopped

Cheese - grated

Tinned tomatoes

Herbs

Pineapple

Ham

Sweetcorn

Mushrooms

Peppers



This is what the kneaded dough looks like. If you have any left-over dough, you can easily freeze it in a plastic freezer bag. To thaw it, just leave the bag outside the freezer for a couple of hours and use as normal.



This is what the dough looks like when it has risen.



Take a piece of dough and pat into a round shape as seen here.



You can either roll out the dough or pat it on to your pizza dish or baking tray. If you can fling it into the air and turn it! (And please give me lessons on how to do that!)



Chop the onions and garlic, fry in olive oil, and add the tomatoes and spices. Let simmer for half an hour to reduce the water content. Then put it in a blender, and let it cool.



Spread the tomato mix on your base - best done by putting a blob into the middle and then moving the pan quickly back and forth. Or just use a tablespoon to spread it.



Put on your toppings. Don't overdo it - stick to 2 or three toppings and don't put too much on. An overloaded pizza will get soggy.



Put on your cheese. I love mozzarella, but it is entirely up to you what you want to use. Cheddar works quite well, too. Or mix some cheeses - e.g. mozzarella and stilton.



Put the pizza into your pre-heated oven (heat up to the maximum - whatever your oven is capable of doing!). After roughly 12 minutes, the pizza is done.



Here's what it should look like!

