



Pizza from Scratch

STARTING WITH THE BASE (Knead for 15minutes)

You will definitely need a large mixing bowl to mix the pizza base in. Start with a 1Kg bag of plain flour. Rasha puts 5 cups (128grams per cup) of flour into her mixing bowl.

1 sachet of yeast (Easy bake dried yeast)

Half a teaspoon of salt

2 teaspoons of sugar

500ml of warm water

Using Semolina rather than flour to roll the base onto.

Leave the dough for 1 hour at room temperature

PIZZA SAUCE (Basic)

You will also need an electric hand blender or food processor.

1 Tin of chopped tomatoes

1 clove of Garlic

Half a teaspoon of sugar

One quarter teaspoon of salt

Grated cheddar cheese

PIZZA TOPPINGS

1 ball of Mozzarella cheese

Sliced fresh tomatoes

Chopped Mushrooms

Peppers (red, green, orange or yellow)

Red onions

Bake in the pre heated oven for 15 minutes at 200°

OPTIONAL...Sliced peperonni, salami, parma ham, pineapple chunks, cooked beef or cooked chicken.