

## Pizza dough

Makes 1 large pizza

- 200g white bread flour**
- 1 teaspoon dried yeast**
- ½ teaspoon salt**
- ½ tablespoon vegetable oil**
- ¼ pint water**



1. Weigh the flour into a large mixing bowl, add the salt and yeast - but make sure they don't touch as the salt will kill the yeast. Add the vegetable oil and stir together.
2. Add most of the water and stir in. Add more water a drop at a time and mix in with your hands until it forms a dough.
3. Pour onto the worktop and knead for 5-10 minutes.
4. Place back into the bowl, place a tea towel over the top and leave to prove for 45mins - 1 hour until the dough has doubled in size.
5. Preheat the oven to 220°C (200°C fan oven)
6. Lightly grease 2 oven trays.
7. Stretch the dough out on a tray. For a thin based pizza add the topping / cheese and bake straight away. For a thicker base do not stretch out too thin and leave for 20 minutes before adding topping.
8. Bake at 220°C / 200°C *fan oven* for 12 minutes.