



Pudding Pie

Cookery School

Cookery parties and courses to suit all ages

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Pizza

makes 3 large pizzas or 6-8 small ones.

500g strong white bread flour

20g semolina

15g yeast

10g salt

50g olive oil

320g water (weighing is more accurate than in a jug)

Topping:

$\frac{3}{4}$ spoon of blitzed sun dried tomatoes

100g buffalo mozzarella

Fresh basil leaves (optional)

- Preheat the oven to 250 degrees Celsius
- Add the yeast to the flour.
- Add the salt, olive oil and water.
- Hold the bowl with one hand and mix the ingredients around with the other for 2-3 minutes until the dough starts to form.
- Knead the dough for about 10 minutes until it becomes silky to touch.
- Rest the dough for 1 hour.
- Flour the work surface evenly and scrape the dough out of the bowl.
- Flatten the dough a little with your hands and then using a cutter divide the dough into 3 large pieces or 6-8 small pieces and shape them into balls, leave to rest for a further 10 minutes.
- Lightly flour the work surface and place the balls onto the flour.
- Take one of the balls and place the heel of your hand in the centre of it and push it away from you so that it stretches the dough out. Turn the dough slightly and repeat. Keep stretching the dough until you have a roughly circular pizza shape. The edge should be slightly thicker than the middle. Repeat with the remaining balls.
- Place them onto a baking tray lined with greaseproof paper and spread the tomato sauce evenly over them, sprinkle with chunks of mozzarella and basil (optional).
- Put into the oven and turn the heat down to 240 degrees Celsius and bake for about 10-12 minutes or until the sides are golden brown and crispy.