

Pizza Margarita (base)



Ingredients (for 2 pizzas

For the base

- 300g strong bread flour
- 1 tsp instant yeast (from a sachet or a tub)
- 1 tsp salt
- 1 tbsp olive oil, plus extra for drizzling

For the tomato sauce

- 100ml passata
- handful fresh basil or 1 tsp dried
- 1 garlic clove, crushed

For the topping

- 125g ball mozzarella, sliced
- handful grated or shaved parmesan (or vegetarian alternative)
- handful cherry tomatoes, halved

To finish

- handful basil leaves (optional)

Method

The Base:

1. Put the flour into a large bowl, then stir in the yeast and salt.
2. 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. T
3. Turn onto a lightly floured surface and knead for 5 mins until smooth.
4. Cover with a tea towel and set aside. You can leave the dough to rise if you like, but it's not essential for a thin crust.

The Sauce

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

Putting it together

7. **Roll out** the dough: If you've let the dough rise, give it a quick knead, then split into two balls.
8. 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.
9. Lift the rounds onto two floured sheets of baking paper

Top and bake:

10. Smooth sauce over bases with the back of a spoon.
 11. Scatter with cheese and tomatoes, drizzle with olive oil and season
 12. Put pizza, still on its baking sheet, on top of the pre-heated tray
 13. Bake for 8-10 mins until crisp.
 14. Serve with a little more olive oil, and basil leaves if using.
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