

pizza dough

Equipment:

large bowl, measuring cups and spoons, wooden spoon, baking tray, whisk, rolling pin

Ingredients:

3 cups bread flour
1 tspn dry yeast
3/4-1 cup lukewarm water
1 tblspns olive oil
1/2 tspn salt

Heat oven to 200c-220c. Bake pizza for 20-25 mins.

Method:

Whisk flour, yeast and salt together. Make a well in the centre, and pour in water and oil. Stir with a wooden spoon, then when thats too difficult use your hand. Knead for 5 to 10 minutes, cover, then leave in a draught-free spot to rise 1 to 2 hours.

Punch dough down; briefly knead. Roll or spread out evenly to about 1/2 cm thick. Place on tray, cover with a clean cloth and let sit for 15 minutes. Spread filling over and cook. Slice to serve.

MAKES ENOUGH FOR 1 LARGE BASE