

Pizza Dough

Ingredients:

- 375ml (1 ½ cups) warm water
- 2 tsp dried yeast
- 1 tsp caster sugar
- 600g (4 cups) plain flour (GF sub if needed)
- 1 tsp salt
- 2 tbs Olive oil
- Extra flour for kneading

Equipment:

- Measuring cups
- Measuring spoons
- Measuring jug
- Small bowl
- Large bowl
- Round bladed knife
- Plastic wrap



Method

1. Collect the ingredients and equipment.
2. Carefully measure the exact amounts.
3. Combine the water, yeast and sugar in a small bowl. Set aside for 5 minutes or until foamy.
4. Combine the flour and salt in a large bowl and make a well in the centre.
5. Add the yeast mixture and oil.
6. Use a round-bladed knife in a cutting motion to mix until the mixture is combined. Use your hands to bring the dough together in the bowl.
7. Turn the dough onto a lightly floured surface and knead for 10 minutes or until smooth and elastic.
8. Cover with plastic wrap and set aside in a warm, draught-free place to rise for 30 minutes or until dough doubles in size.
9. Knock back and knead until smooth.

Vegetarian Pizza

Ingredients: (this is per group)

- 1 batch of pizza dough
 - 1 cup (250ml) tomato passata
 - 2 whole tomatoes
 - 1/2 a red capsicum
 - 1/2 a onion
 - 2 mushrooms
 - 1 pineapple ring
 - 2 cups grated mozzarella cheese
- (DF/LF options if needed)



Equipment:

- Baking tray
- Baking paper
- Rolling Pin
- Measuring cups
- Knife
- Pastry Brush
- Pizza Cutter



Method

1. Collect all of the ingredients and equipment.
2. Using a knife and chopping board, dice up the onion, capsicum, mushrooms, pineapple and tomatoes. Place each ingredient into a small bowl.
3. Divide the pizza dough into 6 equal portions using a knife.
4. Roll out each of the pizza dough balls with a rolling pin and then place them on a baking tray that has been lined with baking paper.
5. Place 2 tbs of tomato passata on each of the prepared bases and spread it out to the edges with a pastry brush.
6. Top each of the pizzas with some onion, tomato, capsicum, mushrooms and pineapple.
7. Finish by sprinkling some mozzarella cheese on the top of the pizzas.
8. Bake in the oven at 180c for 20-30 min.
9. Cut each pizza into quarters and place on individual plates.