

Homemade Pizza

Rating

added by melaniedixon to the River Cottage Community
11th July 2009 at 15:53

Very simple but far tastier than anything you can buy at the shops

Prep time

1 hour

Cook time

10 minutes

Servings

Serves 2

Ingredients

- Base:
 - 250g strong white bread flour
 - 1 teaspoon castor sugar
 - 1 teaspoon yeast
 - 1 tablespoon olive oil
 - 160ml warm water
- Sauce:
 - Tablespoon fresh basil, shredded
 - 1 clove garlic, crushed
 - 1 tablespoon olive oil
 - 1 tin plum tomatoes & juice
- Topping:
 - 1 mozzarella, sliced into rounds
 - Small packet salami, thinly sliced
 - Small courgette, thinly sliced

Directions

Place all the ingredients for the base in a bowl & mix gently until the dough comes roughly together. Knead until it is smooth then leave somewhere warm covered with a damp cloth until the dough doubles in size. If your house is always cold (ours is) the oven set to 50 degrees works just as well, cover the bowl with cling film & place a small dish of water next to it. Next, the sauce. Saute the garlic in olive oil, then add the tomatoes & basil. Simmer until the tomatoes break up & the juice reduces to a thick glossy sauce. Once the dough has doubled in size, knead it again for a couple of minutes then divide it in 2 & roll out each half on a floured surface. Make each base quite thin, about 5mm. Put the bases on baking trays or pizza trays if you have them, spread with the sauce & arrange the toppings over them. Bake for

10 minutes at 200 degrees then enjoy it whilst it's hot & gooey.
