



Mighty Fresh Pizza

This is an extra special Italian style pizza made with the freshest, yummiest bread dough. You can make it your own with all of your favourite toppings!

You will need: For the Dough	For the Topping
500g strong white bread flour 1 teaspoon of salt 1 x 7g sachet of fast acting yeast ½ tablespoon of sugar 325ml lukewarm water	250ml passata 2 cloves of garlic 1 handful of fresh basil leaves 1 teaspoon of dried oregano 200g grated cheese (a mixture of cheddar and mozzarella work well)

Extra toppings:

You can get really creative with your pizza toppings. We love the following: cooked ham, Italian style sausage, pepperoni, tuna, peppers, onion, sweetcorn, olives, pineapple or mushrooms.

To make your pizza:

1. Measure the water in a jug and add to it the dried yeast and sugar. Stir well.
2. Measure the flour and salt into a large mixing bowl.
3. Tip the flour on to a clean surface, make a well in the middle and carefully empty contents of the jug in to the middle of the well.
4. Starting at the centre of the well, start to mix the dry and wet ingredients together. Once all the ingredients are mixed you it will begin to form a dough.
5. Dust your hands with a little flour and start to knead by pushing, stretching and folding the dough. You will need to do this for 5 minutes. When the dough is ready it will start to feel soft, springy and smooth.

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6. Place the dough back in the bowl. Cover with cling film and leave in a warm place to prove for around 1 hour.
7. Meanwhile to make the sauce – crush garlic in garlic crusher and tear the basil leaves. Heat half a table spoon of olive oil in a small saucepan and add the chopped garlic. Cook until slightly coloured.
8. Add the Passata and torn basil leaves. Simmer until the sauce thickens.
9. Turn on the oven to 220C/435F/gas 6.
10. Slice and prepare your chosen pizza toppings.
11. Check your pizza dough. It should have doubled in size. Tip the dough on to the work surface and using a fist push down on the dough a few times. This will burst some of the air bubbles and is called 'knocking back'. Divide the dough into four equal parts. Roll out the dough to around ½ cm thick and lift on to an oiled baking tray.
12. Spoon a tablespoon of tomato sauce on to your pizza base and using the back of the spoon spread outwards. Remember to leave a 1cm crust around the edge. Add your chosen toppings and finish with a sprinkle of dried oregano and some black pepper. Don't be tempted to add too many toppings; this can make your pizza soggy!
13. Carefully put the baking tray into the oven and bake for 10 – 12 minutes until the crust is golden brown and the topping is bubbling.
14. Leave the pizza to cool slightly before slicing

Mighty Tips!

Our bread dough recipe makes enough for 4 large pizzas. Unless you're planning a pizza party with friends, wrap the extra dough in cling film and pop in the freezer. Next time you fancy pizza, you'll have some lovely dough just waiting to be cooked.

If you are in a hurry you can buy passata which already contains garlic or herbs and use this instead of making your own sauce.