

Margherita Pizza

<p>Equipment:</p> <p>Sharp knife Chopping board Cooking pot Whisk Measuring cups and spoons Pastry brush Baking trays</p>	<p>Ingredients:</p> <p><u>For the base</u> 300g strong bread flour 1 tsp instant yeast 1 tsp salt 1 tbsp olive oil, plus extra for drizzling</p> <p><u>For the tomato sauce</u> 100ml passata Handful fresh basil or 1 tsp dried 1 garlic clove, crushed</p> <p><u>For the topping</u> 125g ball mozzarella, sliced Handful grated or shaved parmesan Handful cherry tomatoes, halved</p> <p><u>To finish</u> Handful basil leaves (optional)</p>
--	--

What to do:

1. Make the base: Put the flour into a large bowl, then stir in the yeast and salt. 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. Turn onto a lightly floured surface and knead for 5 mins until smooth. 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.
2. Make the sauce: Mix the passata, basil and crushed garlic together, then season to taste. Leave to stand at room temperature while you get on with shaping the base.
3. Roll out the dough: If you've let the dough rise, give it a quick knead, then split into two balls. On a floured surface, roll out the dough to fit two baking trays. The dough needs to be very thin as it will rise in the oven.
4. Heat oven to 240°C. Smooth sauce over bases with the back of a spoon. Scatter with cheese and tomatoes, drizzle with olive oil and season. Bake for 8-10 mins until crisp. Serve with a little more olive oil, and basil leaves if using.