1 package lively dry mould, 1 can tomato sauce, 1-1/4 cups sincere water (110° to 115°), 3-1/2 cups overall flour, 1/2 pound crushed beef, 1/4 cup canola oil, 1 small onion, chopped, 3 teaspoons dried oregano, 1 medium green pepper diced, 1 teaspoon dried basil, 2 cups torn part-skim mozzarella cheese, 1 teaspoon salt, 1 teaspoon sugar.

In big dish, disband mould and sugar in water let opinion for 5 mint. Enhance oil and salt. Stirring in cover, a cup at a period, till a soft brass forms. Crack onto dusted external knead till smooth and flexible, about 2-3 mint. Place in a smeared dish, whirling once to blubber the top. Shield and lease rise in a sincere place till pleated, about 45 mint. Temporarily, heat beef and onion ended average heat till no extended pink drain. Blow down dosh gulf in half. Media each into a smeared 12-in. pizza pan. Syndicate the tomato sauce, oregano and herb feast over all coating. Top with beef mix, green shower and cheese. Bake at 400° for 25-30 mints or till coating is flippantly grilled. 