

Pizza

Ingredients:

- 250g flour
- 5g salt
- 5g yeast
- 250ml water
- 1tbsp olive oil

Steps:

1. Mix the flour, salt, yeast and water in a bowl.
2. Knead the dough until it is soft and smooth.
3. Cover the dough with a damp cloth and let it rise for 1 hour.
4. Punch down the dough and divide it into 4 pieces.
5. Roll out each piece of dough into a circle.
6. Brush each round with olive oil.
7. Top each round with your desired toppings.
8. Bake the pizzas in a preheated oven at 220°C for 8-10 minutes.
9. Serve the pizzas hot.