

RECIPE SHEET

THE BEST BASE

Here's a tried and tested recipe for an easy but tasty base. Or why not make things even easier and buy pizza dough ready to roll or ready-made bases?

Shopping list:

300g strong bread flour
1 tsp instant yeast
1 tsp salt
1 tbsp olive oil



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 five minutes 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.



If you do let the dough rise, give it a quick knead, then split into two balls. On a floured surface, roll out the dough into large rounds, about 25cm across. The dough needs to be very thin as it will rise in the oven. Lift the rounds onto two floured baking sheets.



Add your tomato sauce, toppings and cheese, and bake in the oven at 240C/Fan 220C/Gas 8 for eight to ten minutes until crisp.



PACT PIZZA PARTY

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TOP TOPPINGS

For a party with real pizzazz, why not prepare an assortment of toppings and set up your own pizza-making station so that your guests can create their own perfect pizza. Here are some classic topping combinations:



*Classic
Margherita*
keep it simple
with lashings of
mozzarella,
topped with fresh
basil leaves or
peppery rocket



Meat feast
with ham and
pepperoni aplenty –
filling stuff! Add
some jalepeños if you
like it hot!



*Super
Seafood*
add tuna, prawns
and anchovies for a
healthy taste of the
ocean



Veggie
get your five a
day with piles of
peppers,
mushrooms,
sweetcorn and
olives

Lastly, don't forget to serve something on the side - salad, coleslaw and garlic bread are the ideal pizza accompaniments.