For the base

* 300g strong bread flour
* 1 tsp instant [yeast](http://www.bbcgoodfood.com/glossary/yeast)

[](http://www.bbcgoodfood.com/glossary/yeast)

 (from a sachet or a tub)

* 1 tsp salt
* 1 tbsp [olive oil](http://www.bbcgoodfood.com/glossary/olive-oil)

[](http://www.bbcgoodfood.com/glossary/olive-oil)

, plus extra for drizzling

For the tomato sauce

* 100ml passata
* handful fresh [basil](http://www.bbcgoodfood.com/glossary/basil)

[](http://www.bbcgoodfood.com/glossary/basil)

 or 1 tsp dried

* 1 garlic clove, crushed

For the topping

* 125g ball mozzarella, sliced
* handful grated or shaved [Parmesan](http://www.bbcgoodfood.com/glossary/parmesan)

[](http://www.bbcgoodfood.com/glossary/parmesan)

 (or vegetarian alternative)

* handful cherry tomatoes, halved

To finish

* handful [basil](http://www.bbcgoodfood.com/glossary/basil)

[](http://www.bbcgoodfood.com/glossary/basil)

 leaves (optional)

1. Make the base: Put the flour into a [large bowl](http://www.bbcgoodfood.com/content/top-five-mixing-bowls), 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](http://www.bbcgoodfood.com/content/test-best-rolling-pins) 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 into large rounds, about 25cm across, using a rolling pin. The dough needs to be very thin as it will rise in the oven. Lift the rounds onto two floured [baking sheets.](http://www.bbcgoodfood.com/content/kimberley-wilsons-top-5-baking-trays)
4. Top and bake: Heat oven to 240C/fan 220C /gas 8. Put another baking sheet or an upturned baking tray in the oven on the top shelf. Smooth sauce over bases with the back of a spoon. Scatter with cheese and tomatoes, drizzle with olive oil and season. Put one pizza, still on its baking sheet, on top of the preheated sheet or tray. Bake for 8-10 mins until crisp. Serve with a little more olive oil, and basil leaves if using. Repeat step for remaining pizza.