Pseudocode

1.Start
2. (Input/Output) Pile up Flour with a well in the centre
3. (Input/Output) Add the yeast and sugar to 650 ml of lukewarm water and mix
4. (Process) Pour into the well
5. (Process) Using a fork and a circular movement slowly bring in the flour from the inner edge of the well and mix into the water
6. (Process) Continue to mix bringing in all the flour
7. (Process) When the dough comes together and becomes too hard to mix with your fork, flour your hands and knead dough
8.(Process) Knead the dough by rolling it backwards and forwards, using your hands to stretch, pull and push the dough
9.(Process) Keep kneading for 10 minutes or until you have a smooth and soft dough
10.(Input/Output) Place dough in lightly greased bowl, cover with cling film and leave in a warm place to prove for 45 minutes or until doubled in size
11. (Decision) Is the size of the dough doubled if yes continue if no cook for longer
12. (Input/Output) For the Sauce Add Garlic, Basil Tomato, Salt and pepper
13. (Process) Pick the basil leaves and finely chop the stalks
14.(Process)Heat 1 tablespoon of oil in a pan on a medium-low heat and add the garlic and basil stalks
15.(Process)Then cook gently for a couple of minutes or until the garlic is lightly golden, then add most of the basil leaves, the tomatoes and a pinch of salt and pepper
16.(Process)Leave the sauce to tick away for around 20 minutes or until smooth
17.(Process)Dust a clean surface and the dough with a little flour and roll it out into a rough circle about 1/2 cm thick
18.(Process)Add sauce to Dough and Spread Evenly
19.(Process) Add toppings to sauce covered dough Tomato, Basil, Cheese, salt and pepper
20.(Process)Preheat oven to 250 Degrees Celsius
21. (Process)Cook for 7-10 Minutes or until the pizza is golden and crispy
22. (Input/Output) Serve up the Pizza on a plate
23.END