

Pizza Base recipe

2 cups of flour

1 tsp salt

1 dsp dried yeast

½ c warm water

1 tsp sugar

Oil

Measure water and add sugar. Sprinkle on yeast . This is the fun part; watch the yeast sink to the bottom and then rise up bubbling to the top.

In a bowl put the flour and salt. Mix. Make a well in the centre and add bubbling yeast. Stir until soft dough. If it's a wee bit dry you can add another dsp of water. Tip onto a lightly floured bench. Knead for a couple of minutes. Wash the bowl and give it a good coat of oil. Leave covered with a plate on the bench until it has doubled in size. The length of time to double depends on the season; it could take an hour in winter.

Tip the dough onto an oiled oven tray. Press out the dough until it is evenly spread over the tray. Sprinkle with your toppings . Cheese is the last topping. Put into an oven at 200°C. Cook for 10 – 15 minutes until cheese is bubbling and crust is lightly browned .

Slip pizza onto a board and cut.