



Pizza Margherita

Makes 2 Pizzas

Volunteers notes:

- Pre-heat oven to 230C
- The dough will be made for you. You will need to make the dough for the next class

Equipment

Chopping boards
Pizza Trays
Measuring cups
Fork
Scales
Salad spinner
Knives
Vegetable peelers
Grater
Large bowl
Medium bowl
Small bowl
Serving platters

Ingredients

Dough:

1 cup luke warm water
4 tsp instant dry yeast
1 tsp sugar
4 tsp olive oil, plus extra for greasing
400g plain flour
1 tsp salt

Tomato Sauce:

2 tbs olive oil
1 jar Tomato Passata (700g)
2 cloves garlic
1 tbsp oregano
Salt & Pepper

Topping:

300g Mozzarella cheese
Basil leaves

What to do

- Tip risen dough onto workbench and knead briefly
- Shape into two round balls, then put each ball into a greased bowl and cover with a tea towel. Leave to rest for another 15 – 20 minutes

To make the tomato sauce:

- Peel and finely dice garlic
- Finely chop oregano
- Heat olive oil in saucepan, add garlic and gently sauté for a few minutes until soft
- Add tomato passata and gently simmer for 20 minutes
- Add chopped herbs and season with salt & pepper

Pizza base:

- Tip dough onto a lightly floured bench and using rolling pin, roll dough out to fit pizza trays
- Spread the tomato sauce over the surface
- Arrange cheese and basil leaves on the top
- Bake the pizzas for 15 minutes or until the edges are very crusty and the cheese is bubbling

To Finish

- Cut pizzas into slices and arrange on 4 serving platters

Pizza Dough (for the next class)

- Place the water, yeast and sugar into a small bowl then mix with a fork and leave for 5-10 minutes until the mixture looks frothy
- Add olive oil and mix well
- Weigh flour, then add salt and place in a large bowl
- Make a well in the centre and add the yeast mixture
- Using your fingers slowly incorporate the flour into the yeast mixture
- Knead the dough until it looks smooth
- Grease the inside of a bowl with olive oil then add the dough
- Cover with a tea towel and move to draught free place and leave until the dough doubles in size (this is called 'proving' and takes at least an hour)