

**Preheat oven 200c**

# Yeast Base pizza

200g strong white flour  
1 sachet yeast  
125ml warm water  
1 tsp tomato puree/sauce  
25g grated cheese  
3 toppings (1 protein + veg)



1 Weigh out 200g strong white flour into bowl

2 Add 1 packet of dried yeast and pinch of salt

3 Put 125ml WARM water into a jug (hand hot)

4 Gradually pour in the water, mix with palette knife



5 Bring mixture together with your hands to form a dough

6 Knead the dough for approx 5 mins or until smooth and elastic

7 Divide into 3 equal pieces, roll out into a circle

8 Place on baking tray - spread 1 tsp tomato puree on top



9 Cut up toppings - 1 protein and 1 fruit/veg

10 Add 25g grated cheese and a pinch of herbs

11 Bake for 10-12 minutes until golden

12 We are using this dough next lesson to make pizza!