

- » **INGREDIENTS:**
- * 75g Strong White Flour
 - * 75g Wholemeal Bread Flour
 - * 1/4 x 5ml spoon Salt
 - * 2 x 5ml spoon Oil
 - * Approx 1/2 sachet quick acting yeast (7g) (Only use 3G)
 - * 100ml warm water

If making pizza – 1 tablespoon Tomato Passata

» **INSTRUCTIONS**

1. Get a responsible adult to preheat the oven to 200°C or fan 190°C or gas mark 7.
2. Weigh out and measure your ingredients from the list ready.
3. Grease or line the baking tray with baking paper.
4. Place the flour into the mixing bowl.
5. Next put the tiny amount of salt in to one side in the bowl. (This is because it will kill the yeast if too close)
6. Stir in the yeast.
7. Make a well in the centre of the flour and gradually add warm water and oil to form a soft dough. (you may need a little more water at this point)
8. Next work into a soft dough with your hand.
9. Turn onto a lightly floured surface and knead for 5-10 minutes until smooth.
10. Place the dough in the bowl. Cover with a lightly oiled cling film or plastic bag and leave to rise in a warm place until doubled in size.
11. Wash any vegetables in clean cold water and prepare your chosen pizza toppings. Put to one side.
12. Dust your clean worktop space with flour and roll out and shape your dough into a 7 inch circle shape bigger if you would like it thinner. decorate and finish with your favourite toppings.
13. Finally with a responsible adult bake in oven for 20-25 mins until cheese is started to brown slightly and the crust is golden. Enjoy!

BASIC BREAD DOUGH FOR PIZZA AND BREADSTICKS*



PIZZA TOPPINGS

- 50g Grated or Fresh Mozzarella Cheese
- 1/2 Red Pepper * 1/2 Yellow Pepper
- Fresh Cherry Tomatoes * Raw Beetroot
- Blanched Broccoli * Raw Spinach
- 2 Small Mushrooms * 1 slice pineapple
- Feta cheese * 2 thin slices of ham
- Herbs * Cooked chicken * sliced chorizo
- sliced pepperoni * cooked spicy beef.



» **EQUIPMENT**

- Pizza Tray or Baking Tray
- Cling Film
- Weighing Scales
- Small Mixing Bowl
- Small Measuring Jug
- 1 Set Measuring Spoons
- Flour Dredger with bread flour in
- Rolling Pin (or you can shape by hand)
- Baking Paper
- Safety Scissors
- Safety Knife



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