



# PIZZA NIGHT



This recipe makes 3 individual pizzas (or 2 bigger ones)

There are loads of ways to make pizzas at home. This is our suggestion for a recipe which makes tasty pizza, quickly – so we'll be able to make the whole recipe from start to finish in our zoom meeting! Because this recipe uses quite a lot of yeast and quite a wet dough, the dough can be cooked after only 20 mins proving time with decent results, though leaving the dough to prove for a few hours before cooking is ideal! If you'd like to try leaving your dough for longer, you could make it in advance and leave to prove for an hour or two before we meet. This dough can be stored in the fridge for a few days.

We also include two ways of cooking your pizza. At home, I like to use a hot frying pan and a grill, instead of the oven – it's a good way of making a crispy/chewy crust, and it cooks the pizza really fast. But you can also use an oven if you don't have a separate grill, or you want to make a bigger pizza.



## INGREDIENTS:

250g strong white bread flour  
tsp salt  
tsp fast action yeast  
olive oil  
200g tomato passata or 1/2 tin of toms  
2 cloves garlic  
Mozzarella cheese or another cheese of your choice.  
Additional toppings of your choice

## EQUIPMENT:



- Weighing scale or measuring cup
- Large bowl
- Clean tea towel
- A medium non stick frying pan that you can use under a grill OR a baking tray/sheet if you are using the oven method
- Small saucepan
- Flipper/spatula
- Oven gloves

## DOUGH



Mix **250g flour** with **1 level tsp salt** and **1 level tsp yeast**  
Add **170ml warm water** – this should be about body temperature  
Mix with a fork or wooden spoon until it comes together into a shaggy dough  
Oil your kitchen work top and tip out the dough onto it  
Oil your hands and knead the dough for 5 mins until it is quite smooth. It's really quite wet dough, so you may find you need to add more oil to your hands /surface as you go.

You can flour your surface if this is too tricky! But we're trying to keep the dough nice and wet as it makes for a tastier pizza.

Form into a ball and place in an oiled bowl. Cover with a clean tea towel and leave to prove for at least 20 mins but up to 4 hours at room temperature

## SAUCE

Warm **2 tbsp olive oil** in a small saucepan

Add **two cloves of garlic** which you have smashed with the back of a knife

Fry gently for a minute or two until fragrant

Tip in the **carton of passata** and add **a pinch of salt**

Simmer for a few minutes and taste. It's ready!

**Now prepare your toppings:** slice or grate cheese, slice meats or vegetables. Fresh basil is a great addition if you have it – pick leaves so you are ready

## COOKING YOUR PIZZA

Divide your dough into three balls

### Method 1: Stove and grill

Recommended if you have a grill and a heavy bottomed non stick pan of some kind that can go under a grill

Turn on your grill to high, and heat your frying pan

Oil or flour your surface. Take a ball of dough and squish it with the palm of your hand. Using your finger tips begin to press and stretch the dough until it stretches out into a circle about 20cm in diameter. You can also lift the dough off the counter onto your fingertips, and rotate it, stretching as you go.

Carefully lift the pizza base into the hot pan. Quickly spread your sauce onto the base – be careful not to use too much here as it will make for a soggy pizza. Then sprinkle on your other toppings, maybe a drizzle of oil. Check the base of the pizza by lifting it up with a spatula, once it is nicely brown (this can happen very quickly), slide it quickly under the grill, until the cheese is melted and the pizza has begun to get nicely brown on the crust.

### Method 2: Oven + baking sheet

Preheat the oven as high as it goes. Place a heavy baking tray/sheet inside to heat up. Prepare pizza base as in Method 1. Open oven door and carefully (use oven gloves) remove baking sheet. Place pizza base onto the hot surface and quickly top with sauce and toppings, before returning to the oven. Cook for 5-8 mins until cheese is melted and pizza is crispy and nicely browned.