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| **Logo-2.jpg** | **Kinebrook Catering College**  **Recipe Card 274** |
| **Pizza**  **Ingredients**  **026.JPGFor the base**  200 grams of strong bread flour  1 teaspoon of dried yeast  1 teaspoon of salt  1 tablespoons of olive oil  10 tablespoons of water  **For the topping**  30 grams of tomato sauce  80 grams of cheddar cheese  **Preparation**   1. Stir together the flour, salt and dried yeast. 2. Pour in most of the water and the olive oil. 3. Mix everything together with your hands until the dough starts to take shape (add more water if the dough feels too hard). 4. Knead the dough for 5 minutes until it is smooth and elastic. 5. Roll out the dough to make a thin circle, and then put it on a baking tray. 6. Spread the tomato sauce all over the base. 7. Sprinkle the grated cheese over the sauce.   **Cooking**   1. Heat the oven to 220°C. 2. Cook the pizza for 8 minutes until it is crisp. | |