

Pizza Bases

Rowville Primary School
Kitchen Garden Recipe

Ingredients

400g flour

1tsp yeast

250ml warm water

1tsp salt

Equipment

Large Mixing Bowl

Sifter

Measuring Jug

Measuring Spoons

Scales

Clean Tea Towel

Pizza Tray

Pizza Cutter

Rolling Pin

Pastry Brush



Method

Combine flour, yeast, and salt in a large mixing bowl and mix well.

Add water, mix until combined. Place dough on floured work bench and knead for 10 minutes, or until soft and elastic.

Place dough in a lightly oiled bowl, cover with plastic film and clean tea towel. Leave in a warm place to double in size, approximately 1 hour.

Divide dough in two, roll into bases to fit oiled pizza trays. Top with tomato pasatta, grated cheese, and seasonal ingredients available.

Bake in pre-heated oven, 200 degrees, for 12 minutes or until golden and cooked through.