



# EASY HOMEMADE PIZZA



**SERVINGS:**  
2 PIZZAS



**TIME:**  
35 MINS



**DIFFICULTY:**  
EASY



**COST:**  
££££

## Ingredients:

- 300g strong bread flour
- 1 tsp instant yeast
- 1 tbsp olive oil
- 200 ml warm water
- 100 ml passata
- 1 garlic clove, chopped
- Handful fresh basil, chopped
- 1 tin tuna, drained/ or 90g tofu, chopped
- 2 bell peppers, cut into long thin strips
- Handful mushrooms, sliced
- Handful cherry tomatoes, quartered
- 1/2 onion, finely chopped
- 1 tsp dried mixed herbs

## Method:

1. Add the flour to a large mixing bowl and stir in the yeast
2. Make a well in the mixture and add 200ml warm water and the olive oil. Bring together with a wooden spoon until you have a soft wet dough
3. Turn out onto a lightly floured surface and knead for 5 minutes, until smooth and place in a bowl. Cover with a tea towel
4. Add the passata to a bowl, add the garlic and basil and mix together
5. Once the dough's risen, tip onto a lightly floured surface & knead briefly
6. Split the dough into two balls, and on a floured surface, roll out the dough into large thin circles using a rolling pin
7. Cover each dough base with the sauce, add the cheese & your toppings
8. Place the pizzas on a baking tray and put in your pre-heated oven 240c/ fan 220c/ gas 8, and cook for about 8-10 minutes until crisp
9. Serve and enjoy!