

# Pizza

## Ingredients

*Makes 4 pizzas*

**For the base:** 350g plain flour, 2.5 tsp baking powder, 1 tsp salt, 1 tbsp. olive oil & 160ml water

**Toppings:** Ham, chicken, pepperoni, chorizo, peppers, cherry tomatoes, mozzarella, cheddar cheese, mushrooms, sweetcorn, tomato passata, BBQ sauce, basil etc!

## Equipment

Weighing scales  
Mixing bowl  
Mixing spoon  
Measuring spoons  
Knives  
Chopping boards  
Grater  
Baking tray  
Oven

## Method

1. Weigh out the flour and add the baking powder and salt. Mix together so they are incorporated. Then mix in the olive oil.
2. Make a well in the bowl using the spoon and pour the water into the middle slowly.
3. Mix carefully and start to incorporate the flour into the liquid.
4. Knead dough for 10 minutes until soft and stretch out into 6 small pizza bases—try and get it nice and thin! Put it on a baking tray.
5. Spread passata/BBQ all over the base so it is all covered.
6. Grate the cheese/tear the mozzarella and sprinkle over the sauce.
7. Prepare your toppings into small chunks.
8. Top the pizza how you like, you could even try and make patterns!
9. Bake at 180c for 20 minutes and enjoy!