



Members Recipe Book

Pizza Dough

Wendy Agius

MAKES 1 PIZZA BASE

Ingredients

Base:

- 1 heaped cup of plain flour
- ½ teaspoon salt
- ½ teaspoon sugar
- 1 teaspoon of dry yeast
- ½ cup lukewarm water

Topping suggestions:

- 1 sachet of tomato paste
- Salami, cabanossi, ham etc
- Sun dried tomatoes
- Pineapple
- Anchovies
- Pizza cheese mix
- Ham
- Mushrooms
- Capsicum

Method

- In a jug mix salt, sugar and yeast with water. Cover and set aside.
- When there is about a ¼ inch of froth on top of the water, put this into the flour and mix. The dough should be a little tacky definitely not dry.
- Place dough into a lightly oiled bowl and let double in size. Set in a warm place.
- Spread dough onto tray and add whatever toppings you like
- Bake in a very hot oven for 15 to 20 minutes or until cheese is brown and topping cooked.