



Cooking with Kash

HOMEMADE PIZZA

Ingredients

- 550g plain flour
- 300ml warm water
- 1 tablespoon dried yeast
- 1 tablespoon olive oil
- 1 teaspoon sugar
- 5g salt
- handful of fresh basil
- handful of oregano
- mozzarella
- pizza toppings of your choice



Method

- Place water, yeast and sugar in a bowl, stir and leave for 10 minutes until frothy.
- In a large bowl, place flour and make a well in the centre. Add yeast mixture and salt.
- Start mixing with a fork and when it has come together put on a bench dusted with some flour and knead until smooth.
- Place in a large oiled bowl and cover with cling film and set aside for at least an hour or until it has doubled in size.
- In a small pot put olive oil and garlic and sauté for 1 min making sure not to burn the garlic, add remaining ingredients and simmer for 20 minutes.
- When dough is ready, divide into 2 pieces and shape into a ball. Then set aside on bench for 30 minutes.
- Oil two 10 inch baking trays and gently spread out the dough to cover the whole pan.
- Add some of the sauce, some mozzarella and your choice of pizza toppings. Cook in the oven at 220°C for 10 to 15 minutes or until crispy.
- Once removed from oven, top with fresh basil and oregano, and serve.

