

Pizza

This mixture is enough for 1 large deep pan pizza

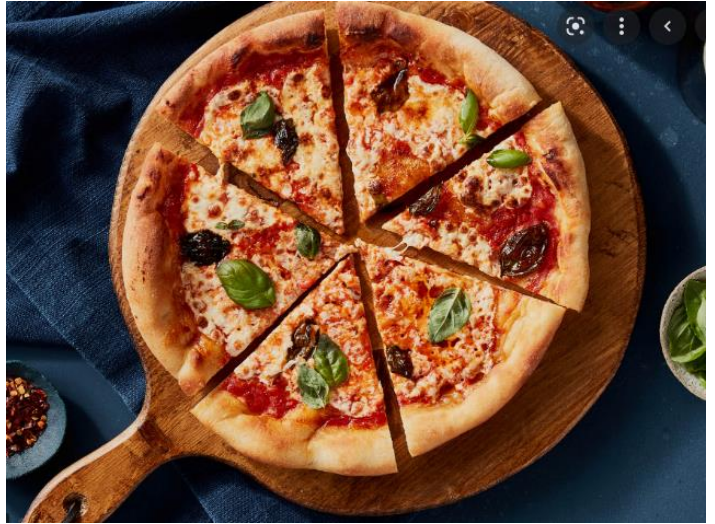
Ingredients

Bread Mix

1 (500g) pkt bread mix

Warm water - See your packet for amount

Extra plain flour for kneading and shaping



Suggested Toppings Choose 3-4 from the following below or of your choice (quantities are for 1 large or 2 small pizzas).

2-3 tbsp. Tomato Puree (or Sun Dried Tomato Paste)
100g Grated Cheese E.g. Mozzarella or Cheddar
1 Onion (diced)
2-3 Tomatoes (diced or sliced)
 $\frac{1}{2}$ Pepper (diced)
5-6 Mushrooms (diced or sliced)

A few olives, pitted and halved
1 small tin Pineapple Chunks
2-3 slices Ham
Pepperoni or Salami slices
2-3 rashers Streaky Bacon OR 100g Lardons (bacon and lardons need to be cooked at home)

Method (using packet bread mix)

- 1) Preheat oven to the hottest setting (GM9/230°C).
- 2) Measure warm water into a jug up to the quantity suggested on your packet instructions.
- 3) Empty bread mix into mixing bowl and add **most** of the water from the jug. Stir mixture with a palette knife to combine roughly. Add the rest of the water (**only if needed**) until a soft dough is formed and all the flour is combined.
- 4) Bring dough together with hands and knead on work surface for at least 5 minutes until smooth - may need a little extra flour.
- 5) Roll out and shape dough (not too thick). Place dough onto the baking tray and leave to rise in the top oven (top oven should not be on) until the dough has doubled in size and feels spongy.
- 6) Prepare toppings - chopping, grating and slicing (meat must be pre-cooked at home)
- 7) Add tomato puree, cheese and toppings to pizza when proved.
- 8) Bake pizza in the top of oven till pale golden brown and sounds hollow when tapped on the bottom. Takes approx. 10 - 15 minutes.

Bring a pizza tray to bake it on and a suitable container to take it home in.

If you don't have a pizza tray at home we have rectangular baking trays at school but you will still need a container to carry it home in.