

Little Red Hen Pizza Recipe

Pizza Base

250g plain flour
1 teaspoon dried active baking yeast
1 pinch salt
300ml water
1 tablespoon olive oil

Pizza topping

Tomato purée
Ham
Cheese
Mozzarella

1. Mix together the flour, yeast and salt. Stir in the water and olive oil, adding more flour a little at a time if the dough is too sticky. Form the dough into a ball, cover and let the dough rest for 15 minutes.
2. Preheat the oven to 200 C / Gas 6. Spread the dough onto a generously floured baking tray.
3. Spread the tomato puree over the pizza base, layer on the mozzarella cheese and add other ingredients as desired.
4. Bake in the preheated oven until the pizza base is puffed and golden, about 15 minutes.

