

## **Basic Bread Dough – for rolls or pizza**

250g strong white (bread) flour (or use half brown, half wholemeal)

1 tsp fast-acting yeast

1 tsp sugar

$\frac{1}{2}$  tsp salt

150ml warm water

1. Put all dry ingredients together into a bowl.
2. Add half the warm water and mix with a palette knife.
3. Add more water, a little at a time, until your mixture forms a dough. **You may not need all the water.**
4. Knead for 5 minutes, on a lightly floured surface, until you have a smooth, elastic dough.
5. Shape the bread base into a rectangle to fit the tray.
6. Spread tomato sauce over the base.
7. Sprinkle with grated cheese.
8. Bake for 10-15 minutes at 200°C, until crisp.

### **Bread Rolls**

- Shape into 4 rolls.
- Leave to prove in a warm place for at least 30minutes.
- Brush with milk.
- Bake for 10-15 minutes, at 200°C, until they sound hollow when you tap the base.

## **Tomato Sauce**

1 tbsp vegetable oil or olive oil

1 onion, diced

1 or 2 cloves garlic, crushed

1 tin chopped tomatoes

1 tbsp tomato puree

Large pinch dried mixed herbs

1. Heat the oil in a saucepan.
2. Add the diced onion and cook until softened.
3. Add the garlic and stir well and cook for 2 minutes.
4. Add the tomatoes, tomato puree and herbs and stir.
5. Simmer for 10 - 15 minutes, until sauce has thickened.
6. Remove from heat and blend until smooth.

## **Pizza**

1. Make dough and leave to prove.
2. Make sauce.
3. Whilst sauce is simmering, prepare pizza toppings.
4. Knead dough again and shape into a pizza base.
5. Place base onto a lightly greased baking tray, spread with sauce & toppings. bake as above.