

# CHARLIE'S PIZZA RECIPE

This recipe serves 2 people.

## INGREDIENTS (For Base):

- 1.5 cups strong white bread flour
- 1 packet dried yeast
- 1 jug of warm water
- Some salt and pepper
- (Optional) Some semolina

## EQUIPMENT:

- A large mixing bowl
- A jug for water
- A wooden spoon for mixing
- A knife for cutting up toppings
- A pizza cutter

## INGREDIENTS (Meat Topping):

- 3tbsp tomato passata
- 1/3 mozzarella ball
- Good chunk of cheddar cheese
- 1-2 slices of ham
- 8 pieces of pepperoni

## INGREDIENTS (Veggie Topping):

- 3tbsp tomato passata
- 1/3 mozzarella ball
- Good chunk of cheddar cheese
- 5 cherry tomatoes (cut in half)
- A handful of spinach

## METHOD (Preheat oven to 220C/425F/Gas Mark 7):

1. Mix flour, yeast and season with salt and pepper to your liking.
2. Adding a small amount of water each time, mix the ingredients together with the wooden spoon until they form a solid (but not sticky or wet) dough.
3. Clean a kitchen worktop and cover it with a thin dusting of flour (or semolina).
4. Remove the dough from the mixing bowl and begin to knead it, making sure you incorporate the flour (or semolina) on the worktop.
5. Once kneaded, cover the dough with a bowl and leave to rise for about 45mins. (If freezing, wrap the risen dough in clingfilm and put in freezer).
6. Whilst the dough is rising, cut up the toppings for the pizza.
7. Again, lightly dust the worktop with flour (or semolina) and begin to roll out the pizza into either a smaller, but thicker dough or a larger, but thinner dough.
8. Cover the pizza with passata and add chopped toppings then place on a baking tray and put in the oven for 10 mins.
9. Check the pizza to see if the crust is a golden brown, if it is, take it out, if it isn't, leave it for another 5 minutes.
10. Chop the completed pizza into slices and serve with a side of choice.

## SERVING SUGGESTION:

Although delightful enjoyed by itself, serve with a salad or chips with an ice cold beer to drink.

## DEFROSTING:

Allow frozen dough to thaw in the fridge for 4 hours before setting on the side 30 minutes pre rolling.