



Margherita Pizza

Prep time: 40 mins Cooking time: 10-12 mins

Makes: 2 piccolo pizzas

Ask an adult for help. It's safer and more fun, together.



Ingredients:

150ml warm water (roughly 27 degrees)
 1 tsp of sugar
 15g fresh yeast or 2 level tsp of dry yeast
 225g of plain flour (plus extra for working)
 1.5 tsp of salt
 2 tbsp extra virgin olive oil (plus a little for drizzling)
 80g of PizzaExpress passata
 (or any tomato passata you can get!)
 70g mozzarella
 Pinch of oregano
 1 Basil leaf (if you have one)
 Black pepper



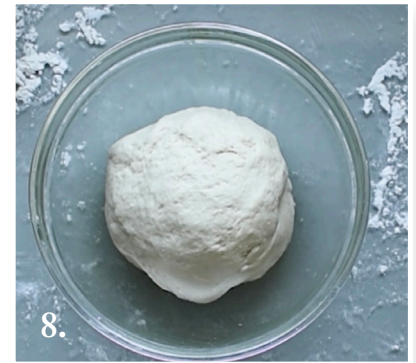
Method:

1. Ask an adult to preheat the oven to 230°C.
2. Add the sugar and crumble the fresh yeast into warm water.
3. Allow the mixture to stand for 10-15 minutes in a warm place (we find a windowsill on a sunny day works best) until froth develops on the surface.
4. Sift the flour and salt into a large mixing bowl, make a well in the middle and pour in the yeast mixture and olive oil.





5. Lightly flour your hands, and slowly mix the ingredients together until they bind. You might need an adult's help here.
6. Generously dust your surface with flour (careful not to use too much!).
7. Throw down the dough and begin kneading for 10 minutes until smooth, silky and soft. Ask for help, it's a lot by yourself!
8. Place in a lightly oiled bowl and cover with cling film or a towel. Leave to rest until soft to the touch, but not too springy - about 15 mins.



9. Split the dough (ask for help) into two equal pieces. On a well floured surface, evenly roll each piece (why not do one each?) with a rolling pin to make a round, thin pizza base.
10. Place on a lightly oiled, non-stick baking tray (we used a round one, but any shape will do!)
11. Spread the passata on top making sure you almost go to the edge.
12. Evenly place the mozzarella on top and season with the oregano and black pepper then drizzle with a little olive oil.
13. Cook in the oven for 10 - 12 minutes until the cheese melts. When ready, place the basil leaf on top if you have one.



Serve. Eat. Enjoy.... and share with us @pizzaexpress.

