

Pizza Bases



What you'll need:

Weighing scales, mixing bowl, wooden spoon, rolling pin, measuring jug, proving bag (or a large carrier bag or tea towel)

Ingredients

- 300g bread flour or wholemeal flour & extra for work surface
- 1tsp activated yeast
- 1tsp salt
- 1tsp olive oil
- 200ml warm water
- Required toppings, tomato puree, vegan cheese, onions, mushrooms, whatever you fancy!



Method

1. Put flour in mixing bowl then stir in yeast and salt.
2. Make a well in the middle and pour in warm water and oil. Bring together with a wooden spoon to make a soft, fairly wet dough.
3. Turn out onto a lightly floured worksurface and knead for 5-10 minutes until smooth. Adding small amounts of flour if required.
4. Put the dough into an oiled mixing bowl and cover with proving bag. Make sure your chosen proving bag (or tea towel) is completely covering the top of the bowl and that it is sealed.
5. Allow to rise in a warm spot for about an hour or until it has reached the desired thickness.
6. Turn out onto floured worksurface and gently knead.
7. Separate into 3 or 4 balls depending on how thick you want your pizza.
8. Roll your dough balls out into your desired size and shape. Why not try star shaped pizza or a square pizza?
9. ****We recommend putting your base onto the baking tray before adding the toppings as they can be fiddly to move once loaded up. Oil your baking tray before use****
10. Then add your toppings;
Have fun making funny designs or funny faces on your pizzas.
11. Preheat oven to gas mark 7 and cook pizzas on baking tray. Cook in the oven for 8-10 minutes until it has browned on the edges and the cheese has melted.

Why not try stuffed crust! Leave a border around your base and sprinkle grated vegan cheese around the edge. Gently fold the base over the cheese, doing this all around the edge. Pat down with a fork that has been dipped in cold water.