



Pizza Dough

8 ounces Juvela flour mix
1 level teaspoon salt
1/4 teaspoon sugar
1/2 packet dried yeast (1 and 1/2 teaspoons)
1 medium egg beaten
90 mls water at 40 degrees
olive oil for dressing
500g packet of Passata
2 teaspoons each of basil and oregano
1/4 teaspoon chilli powder

Pour warm water into a basin and whisk in sugar and yeast. Leave on one side for 10 to 15 minutes.

In a bowl mix the flour and salt together then pour in frothy yeast mixture and beaten egg, mix to a dough.

Add a little flour or more water if needed until dough comes cleanly away from the bowl.

Divide into four portions and roll each portion out thinly. Place each portion on a baking tray, and leave in a warm place for an hour to prove

Take a 500g packet of Passata. Add the basil and oregano plus 1/4 of a teaspoon of chilli powder. Mix well, and Divide into 3. Freeze two of the portions for future use

Spread tomato mix thinly, equally over the 4 bases, and add the toppings of choice (See Sheet for Pizza toppings) Covering them with a layer of grated cheese of your choice (ie Mozerella or mature cheddar)

Bake at Mark 7 top of oven for 15 minutes.

Serve with jacket potatoes, salad and coleslaw. Freeze unused pizzas not required immediately, for future use. Reheat at Mark 3 for 10 minutes before serving.

N.B. Each pizza base will feed 2 people.



This recipe has been brought to you by The Cream Of Tartar Company Limited

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