



# storytime Recipe

## PIZZA BOY'S HOMEMADE PIZZA RECIPE

Guaranteed to give you superpowers! Just follow our easy guide to make one big pizza for two people.

### INGREDIENTS:

- ☆ 150g strong white bread flour or '00' flour (plus an extra sprinkle for kneading later)
- ☆ ½ tsp instant or dried yeast
- ☆ ½ tsp salt
- ☆ 100ml warm water
- ☆ ½ tbsp olive oil

### FOR THE TOPPING:

- ☆ 50ml passata or ready-made pizza topping sauce
- ☆ 75g mozzarella or your favourite cheese grated
- ☆ 1 crushed garlic clove (optional)
- ☆ Few halved cherry tomatoes
- ☆ Chopped fresh basil leaves



1. To make the dough, put the flour into a bowl and stir in the yeast and salt.
2. Make a well in the centre of the flour and slowly pour in the water and olive oil.
3. Use a wooden spoon to fold the flour into the water, bringing it all together to make a sticky dough.
4. Sprinkle your work surface with flour, then turn out the dough and knead it for about five minutes until it feels smooth.
5. If you like a thin-crust pizza, roll it or stretch it out to 20-30cm wide. Kids love this bit. If you prefer a thicker base, cover it with a tea towel for at least half an hour and let it rise before rolling. When ready, place it on a baking tray.
6. Heat your oven to gas mark 8/240°C and prepare your topping.
7. Stir the garlic into your pizza topping if using it, then spread it over the pizza base with the back of a spoon or spatula.
8. Top with cheese, cherry tomatoes and any other toppings you like.
9. Bake it in the oven for 10 minutes or until the crust looks golden.
10. Scatter fresh basil leaves over the top and power up with pizza!