

# Pizza Party



### Dough

1 1/2 cups warm water  
5g instant yeast  
1 tsp sugar  
560g plain flour  
1 tsp salt  
1 Tbsp olive oil  
Flour, for dusting

### Toppings of your choice! Some examples:

Pizza sauce / tomato paste  
Cheese  
Ham  
Pineapple



- 1. Preheat oven and two oven trays (or pizza stones) to 230°C.**

- 2. Make dough**

Place warm water, yeast and sugar into a large bowl or bowl of your stand mixer. Mix and leave to sit in a warm place for 10 minutes.

- 3.** Add flour, salt and olive oil. Knead with a dough hook (or on a lightly floured bench) for 5–7 minutes, until smooth and elastic. Place in a lightly oiled bowl, cover and leave in a warm place to double in size for about **40 minutes**.

- 4. Roll dough**

When dough has doubled in size, turn out onto a lightly floured surface and roll into a log shape. Cut into 4 even pieces and roll each piece into a smooth ball. Lightly dust bench and roll each ball out until it measure about 30 cm. Place onto a sheet of baking paper and repeat for each base.

- 5. Top pizzas**

Top pizzas with pizza sauce and your favourite toppings!

- 6. Bake pizzas**

Bake for about 16 minutes, until bases are golden and cooked through.

- 7. Serve** pizzas cut into slices.