

PIZZA

KIDS RECIPE

(makes 6-7 pizzas)



Making the dough requires a little time and effort but it's so worth it!
PLUS you can freeze any dough balls for future use.
The dough balls just needs to be thawed in the fridge overnight before you use it again.

INGREDIENTS FOR DOUGH

450gr '00' Flour (plain flour is fine)
and extra for dusting
450gr Strong bread flour
14gr Fresh yeast or 6gr dry
30gr Salt
550ml Room temperature water

INGREDIENTS FOR SAUCE

2x400gr Cans of whole peeled
plum tomatoes
2tsp Marjoram
6tbsp Extra virgin olive oil
10 Basil leaves torn
Sea salt and black pepper to taste

HOW TO PREPARE

- 1 For the dough start by dissolving the yeast in the water.
- 2 Place a dry tea towel underneath a large mixing bowl (to prevent it moving), sift both flours and salt into the bowl, mix briefly and make a well in the centre.
- 3 Gradually add the water and yeast mixture to the flour mixture, whilst combining with your other hand; slowly add more of the flour to the centre until all the ingredients are combined.
- 4 Dust some of the extra flour on a clean surface and flour your hands. Remove the dough from the mixing bowl with the help of a plastic dough scraper and place on the floured surface. Start kneading the dough by pushing and rolling and folding the dough in a back and forward moving motion. This will develop the gluten in your dough. Try to vigorously knead for 5 minutes. Dust some more flour if you find the dough becomes sticky.

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- 5 Return the kneaded dough to your mixing bowl and cover with cling film. Leave to prove in the fridge overnight if you can.
- 6 The following day, knock the dough back (punch the air out) and knead again until smooth. Divide the dough into 210gr pieces and roll into balls. Place the dough balls on a very lightly floured tray and leave to prove in the fridge for another 3-4 hours.
- 7 In the meantime, prepare your sauce. Add all the ingredients to a large mixing bowl and squeeze the tomatoes into a pulp by hand (if preferred you could do this with a blender or food processor too).
- 8 Preheat your oven as hot as it can be heated.
- 9 On a heavily floured surface roll out your dough to 30-40cm. You can try stretching it by hand by pushing your dough as flat as you can with your fingers, without touching the 1-2cm edge as this will be the crust of your pizza. Make a stretching motion by holding your one hand flat on the dough and moving your other clockwise motion until the dough is fully stretched. Feel free to use a rolling pin but remember not to flatten the edge of your dough too much.
- 10 Place your dough ball on your baking tray, and ladle roughly 120ml of sauce in the centre of your pizza dough. Spread out with the back of the ladle to cover your pizza base (again allowing 1-2cm from the edge).

You can now add your favourite toppings!
These are our suggestions for winning combinations:

MARGHERITA

½ a 125gr Mozzarella ball
5 Basil leaves
Drizzle of extra virgin olive oil

Top the stretched dough ball with the sauce as explained, tear or cut your mozzarella and scatter it over the base. Bake for 8 minutes. Remove from the oven, garnish with the basil leaves and drizzle with olive oil.

PEPPERONI

Half a 125gr mozzarella ball
10-12 Slices pepperoni
A small handful rocket

Top the stretched dough ball with the sauce as explained, tear or cut your mozzarella and scatter it over the base, add the pepperoni and bake for 8 minutes. Remove from the oven and garnish with the rocket leaves.

PARMA AND BUFFALA MOZZARELLA

5 Cherry or baby plum tomatoes cut in half
3 Slices of parma ham
½ 125 gr Buffalo mozzarella

Handful rocket
Drizzle of extra virgin olive oil

Top the stretched dough ball with sauce as explained above and scatter the halved tomatoes over the base. Bake for 8 min. Remove from oven and top in the following order, half the rocket, Parma ham, torn buffalo mozzarella, rest of the rocket and olive oil.