



Thin & Crispy Pizza

Pizza Dough: -

Plain flour 200g

Salt ½ tsp

Sugar 1 ½ tsp

Instant yeast ¾ tsp

Olive oil 1 tbs

Water 125 ml

Method :-

1. Combine the above ingredients and knead until dough is smooth, approximately 5 minutes with a dough hook, or 10 minutes by hand.
2. Cover dough with a damp cloth or with cling wrap and leave in a warm place to proof until dough has risen to double in size (alternatively, if using a proofer, proof at 35 C at a humidity level of 85 for 45 minutes).
3. Punch dough down and scale to 60g. Roll each piece of dough into a tight, smooth ball and leave to rest for 10 minutes.
4. Roll or press out dough as thinly as possible on an oiled tray (or on an oiled piece of aluminium foil, or on a piece of silicon paper).
5. Spread pizza base with pizza sauce, lay on toppings.
6. Bake in a pre-heated oven at 220 C for about 12 minutes.

Homemade Pizza Sauce: -

Tomato puree	¼ cup
Minced garlic	½ tsp
Salt	pinch
Sugar	¾ tsp
Dried Basil	pinch
Dried Oregano	pinch
Olive oil	½ tsp

Method;-

Blend all the Pesto ingredients till smooth