

Pizza dough (based on a recipe by Jamie Oliver)

You will need: metric measuring spoons metric measuring cups small and large bowl scales tea towel knives	Ingredients: 1 tablespoon sugar 325 ml tepid water 1 tablespoon dried yeast 500 g flour 1 teaspoon salt oil for greasing some extra flour and semolina for kneading
1. Dissolve the sugar in the tepid water. Sprinkle the yeast over, mix with a fork and leave for 5-10 minutes until the mixture looks frothy. 2. In a large clean bowl, mix the flour and salt. Make a well in the centre. 3. Pour all the dissolved yeast mixture into the centre and slowly mix in all the flour to make a moist dough. 4. Knead the dough for 10 minutes. 5. Place dough in a lightly greased bowl and leave in a warm, draught-free place to double in size. 6. When it has doubled in size, knock it back. To do this, knead the dough for about a minute, knocking all the air out of it. 7. Divide dough into 5 pieces and roll each into a large round shape about 0.5 cm thick using a rolling pin. Once you have added your topping bake for around 5-7 minutes at 240°C until topping has melted and pizza base is lightly golden.	