

Small Pizza

Dough

150 grams plain flour

1 teaspoon sugar

$\frac{1}{2}$ teaspoon of salt

$\frac{1}{2}$ a teaspoon of dried yeast

A teaspoon of oil

$\frac{1}{2}$ a cup of warm water

topping

tomato passata

grated cheese

toppings of your choice

1. Mix all your pizza dough ingredients together in a bowl until you have a nice sticky dough.
2. Cover bowl with a tea towel leave to grow for ten minutes in a warm place
3. On a clean surface spread some flour about
4. Put pizza dough on surface and knead for a couple of minutes until the dough is nice and elastic add more flour if needed
5. Roll out dough in to a rough circle add to a floured pizza baking dish.
6. Roll up the edges of the dough for the crust
7. Add tomato passata spread evenly over pizza base.
8. Then add grated cheese.
9. Add whatever other toppings you want.
10. Cook for about 15 minutes at 180 degrees until the crust looks golden and the toppings look cooked.