**Pizza**

**Ingredients**

1 onion

1 tbsp oil

1 tbsp tomato purée

75g grated cheese

1 tsp mixed herbs/ basil

250g strong bread flour

½ – 1 tsp salt

1tbsp oil

1 sachet dried yeast

125ml warm water

200g cheese

Toppings: vegetables, meat, fish etc

**cm**

**Equipment**

Mixing bowl

Palette knife

Vegetable knife

Chopping board

Baking tray

Measuring jug

**Method**

1. Make the bread dough by sieving the flour and salt into a bowl.

2. Put the yeast into warm water and add a pinch of sugar.

3. Stir the water into the flour and mix into a soft dough.

4. Knead for 10 minutes.

5. Roll out into a thin circle. Place on a greased baking tray and leave to prove
 for at least 15 minutes in a warm place with a wet tea towel over the top.

6. Turn the oven on to 220ºC / gas mark 7.

7. Roll out the pizza.

8. Spread the tomato puree evenly over the dough base.

9. Add the toppings including the cheese.

10. Bake in the oven for 15 minutes.