

Easy Pizza Recipe

Linda McCartney

Serves 4

Ingredients

For the dough:

Scant $\frac{1}{4}$ oz (5g) easy-blend yeast

10 oz (300g) plain flour

pinch of sea salt

4-5 fl oz (125-150 ml) warm water

1 tbs olive oil

For the topping:

6 tsp tomato puree

12 oz (350g) ripe tomatoes, sliced

1 tbs mixed dried herbs

sea salt and freshly ground

black pepper to taste

optional garnishes: sliced fresh

chilli, red onions rings, black olives,

thinly sliced leeks, petite pois,

6 oz (175g) mozzarella cheese,

sliced, or firm goat's cheese grated

Method

A homemade pizza is hard to beat, and makes a satisfying and delicious meal for all the family. Serve with a simple leafy salad tossed with garlic mustard dressing.

To make the dough, mix the yeast with the flour and salt, and stir in enough warm water to make a soft dough. Knead thoroughly for 10-15 minutes. Halfway through this time, add the olive oil.

Press out the dough in a well-greased 11 inch (27.5 cm) metal pizza plate. Cover with a cloth and leave to rise in a warm place for one hour.

Spread the tomato puree over the dough and arrange the tomato slices on top. Sprinkle with the herbs, and season with salt and pepper. If you are using chilli or red onion rings, scatter them on top or toppings of your choice. Cover with the cheese and add olives, if using.

Bake at 220 Celsius / 425 Fahrenheit / Gas Mark 7 for 20 – 25 minutes or until the base is well cooked and the topping browned.

Other ideas for toppings:

- red onions, blue cheese and rosemary
- grilled aubergines and simple pesto
- leeks, tomatoes and goat's cheese
- roasted aubergines and mozzarella
- multicolour peppers, tomatoes and mozzarella
- wild mushrooms, garlic and herbs
- artichoke hearts, onions and cheese

