

PIZZA for 4

Here is the recipe for the dough, it is really simple, just remember to put plenty of flour on your table/surface when you are kneading and rolling out your dough. If it gets sticky add more flour to your hands and the surface, it can be messy, but great fun! If you do not have a rolling pin it doesn't matter, press it out flat and keep moving the dough around, stretching it out, try and get it fairly thin. Get some help to put it in the oven, put the rolled-out dough on a baking tray with baking paper. If you don't have a tray you can put it straight onto the oven rack, but in that case, get the oven rack out before you heat the oven, this will make it much easier. Remember the pizza dough needs cooking a little before you put the sauce and toppings on, follow the instructions below.

Method: Preheat the oven to 220C/200C Fan/Gas 7

For the dough

- 300g/10½oz plus extra for dusting
- 1 tsp
- ½ tsp
- 300g/10½oz natural

1. To make the dough, combine the flour, baking powder and salt in a bowl and make a well in the middle. Pour in the yoghurt the stir with a fork to combine. When the mixture forms a rough dough, turn out onto a lightly floured work surface and knead to form a smooth ball. Divide the dough into 4 equal pieces and roll out into thin circles.
2. Lay the pizza bases on the baking trays or on baking paper, on the oven rack. Bake for 3-4 minutes until beginning to rise then remove from the oven.
3. Turn the pizza bases over and top with the sauce. Scatter the mozzarella over the top. Season with black pepper, sprinkle over a pinch of herbs then return to the oven. Bake for 5 minutes until the bases are crisp and the cheese is bubbling.

For the sauce base, we use tomato sauce or tomato puree, you can make the puree a bit thinner by mixing in a bit of yoghurt. I normally just put it straight on the pizza base. Then add your toppings, cheese, ham, salt & pepper, and herbs!