

Homemade Pizza

INGREDIENTS FOR 2 PIZZAS

- 1 and 1/3 cups (320ml) warm water
- 2 and 1/4 teaspoons instant yeast
- 1 Tablespoon (13g) sugar
- 2 Tablespoons (30ml) olive oil
- 3/4 teaspoon salt
- 3 and 1/2 cups (440g) flour

Instructions

Prepare the dough:

1. Whisk the warm water, yeast, and sugar together in the bowl.
2. Add the olive oil, salt, and flour. Beat on low speed for 2 minutes.
3. Turn the dough out onto a lightly floured surface. Knead the dough for 3-4 minutes.
4. Lightly grease a large bowl with oil or nonstick spray.
5. Place the dough in the bowl.
6. Cover the bowl with a clean kitchen towel.
7. Preheat oven to 475°F (246°C).
8. Lightly grease baking sheet or pizza pan with olive oil.
9. Sprinkle lightly with cornmeal.

Shape the dough:

1. Divide the dough in half.
2. Flatten the dough into a disc.
3. Place on a prepared pan.
4. Lift the edge of the dough up to create a lip around the edges.

Top & bake the pizza:

1. Top the pizza with sauce, onion slices, pepperoni, capsicum, mushroom, basil leaves, olives, cheese and bake for 12-15 minutes.
2. Slice hot pizza and serve immediately.

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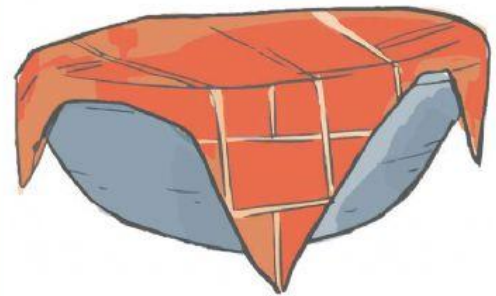
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5. Preheat oven to 475°F (246°C).

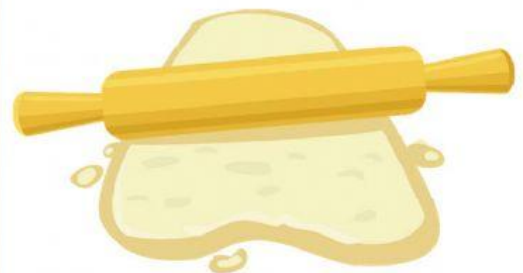


6. Lightly grease baking sheet with
olive oil.



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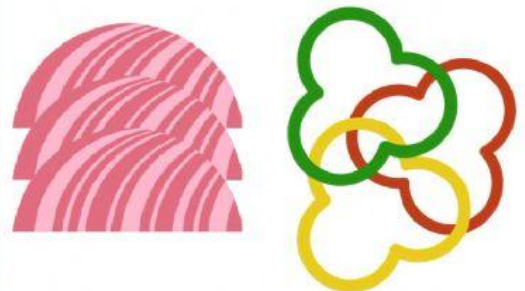
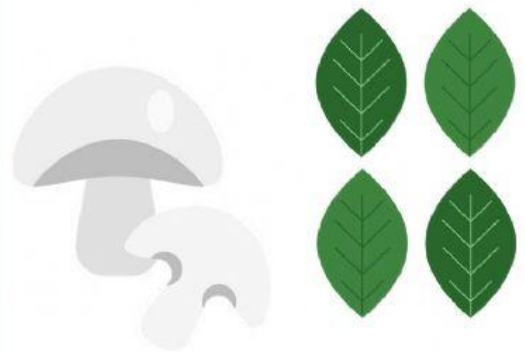
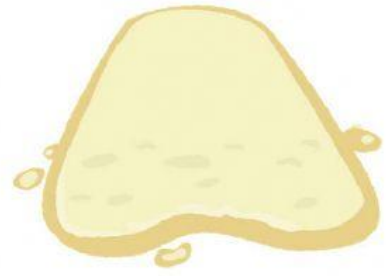
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