

Pizza Dough and Pizza

Serves: 2

Preparation Time: 15 Minutes

Utensils:

- Pizza Tray
- Rolling Pin

Cooking time: 15 Minutes

Ingredients:

- 1 cup Plain or SR Flour
- 125ml Warm Water
- ½ tspn Margarine
- Pinch of Salt
- Flour for kneading

Method:

- Set oven to 200°C.
- Place flour and salt in a large mixing bowl, add the margarine, and rub in with fingertips until mixture resembles sand.
- Stir in a third of the water at a time and mix using a mixing spoon to make a soft dough, add more water if the dough is too dry.
- Place on lightly floured bench and knead until smooth.
- Spray tray with oil then using a rolling pin roll out the pastry to fit your pizza tray.
- Spread the pizza sauce on and then place toppings of your choice onto the pizza base.
- Cook in oven for approximately 15 minutes.

Notes: Plain flour – flat base, SR flour – thick base