**Introduction to cookery Week 2**

**Ingredients:**

* 100g strong white
* 100g strong whole wheat flour
* 1 tsp. or 7g sachet easy-blend dried yeast
* 2tsp Olive Oil
* 150ml warm water (may not need it all)
* 1tsp. Dried rosemary
* 150gm Pizza topping sauce
* 70gm grated mozzarella and cheddar cheese
* 2 tomatoes
* ½ red onion

**Method:**

1. Heat oven to 220oC (For a fan 200oC or Gas oven mark 7). Put the flour, salt, pepper, rosemary and yeast into a bowl and mix all together.
2. Mix the olive oil and water together then pour into the dried ingredients. Mix the dried ingredients, water and oil with your hands to form a soft dough (if dough seems dry a little more warm water can be added)
3. Tip the dough from the bowl onto the clean worktop and knead together for a few minutes so the dough comes together.
4. Roll out the dough to a nice thin round pizza shape
5. Spread the tomato and basil pizza topping sauce onto the pizza dough.
6. Sprinkle the cheese onto the pizza sauce.
7. Now slice the tomato and ¼ of a red onion and place these onto the cheese in a nice pattern.
8. Bake in the preheated oven for 12-15 minutes or until the dough is crisp



**Can be served with a nice freshly made salad.**

**ENJOY**