

PIZZA



Mix flour, salt, yeast and sugar.



Add water and mix until a dough forms.



Cover and let it rest for 1 hour.



Roll the dough into a circle.



Spread the sauce and sprinkle cheese.



Bake in a hot oven until golden and bubbly!

PIZZA

For the grown-up: the written recipe

Makes 2 medium pizzas | Prep 15 min | Rest 1 hour | Bake 12-15 min

Ingredients

- 4 cups (500 g) all purpose flour
- 1 tbsp dry yeast
- 1 tbsp sugar
- 1 tsp salt
- 1 1/2 cups (350 ml) lukewarm water
- 2 tbsp olive oil
- For topping: 1 cup tomato sauce, 2 cups grated mozzarella, olive oil, dried oregano

How to make it

- 1** Mix the flour, yeast, sugar and salt in a large bowl.
- 2** Add the water and olive oil. Knead 5-7 minutes by hand or in a mixer until the dough is smooth and slightly tacky.
- 3** Cover the bowl with a towel and let it rest 1 hour, until doubled.
- 4** Heat the oven to 250°C (or the highest setting) with the tray inside.
- 5** Divide the dough in two and roll each piece into a circle on a floured surface.
- 6** Spread the tomato sauce, sprinkle the cheese, add a drizzle of oil and oregano.
- 7** Bake 12-15 minutes until the crust is golden and the cheese is bubbling.

Tip

Grown-up job: the hot oven. Kid job: kneading, rolling, saucing and sprinkling.