



Pizza Party

Hooray for yeast! We were delighted to finally track down one of the most elusive products during lockdown (thank you Decorative Supplies in Enfield!), so decided to celebrate our by throwing a family pizza party. Pizza dough is surprisingly easy to make (thank you Hugh Fearnley-Whittingstall for this

particular recipe) and not only makes delicious pizzas but is also a fun activity for the children. The spongy dough is fab for making small hand prints, and little fingers also love to 'pop' the risen dough to release the air. Of course, the favourite part for the children being let loose to design and top their own pizza (and using the opportunity to sneak handfuls of cheese and sweetcorn into their mouths during the process!)



Nutritious meal? We think so! Especially as on a pizza is the only occasion you will see peppers pass the mouths of my children. We also tend to use a homemade [veg-packed tomato sauce](#) base (sneaky eh!) that we have stored in frozen cubes (also great with pasta).

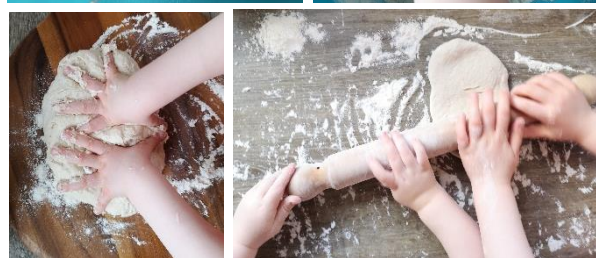
INGREDIENTS

250g plain white flour
250g strong white flour
1½ level teaspoons sea salt
1 teaspoon dried yeast
1 tablespoon olive oil
Pizza sauces and toppings of your choice!

Makes 4-6 bases depending on size

MAKING & BAKING

1. Put the flours, salt and yeast into a large bowl and mix well
2. Add the oil and 325ml warm water and mix to a rough dough
3. Flour your hands and the work surface then tip out the dough and knead for 5-10mins until smooth. It's quite a sticky dough but will become less so as you knead. It should be smooth and a little springy
4. Drizzle a little oil into a clean large bowl, add the kneaded dough and turn it in the oil so it is covered with a light film. Cover with a tea towel and leave in a warm place to rise until doubled in size and puffy looking (at least an hour)
5. When risen, tip it out on to a floured surface and 'knock it back' by poking with your (or your child's!) outstretched fingers until it pops back to its earlier size. You're now ready to shape – roll out on a floured surface as thinly as you can, ideally the thickness of a 20p piece. Top with whatever sauces and toppings take your fancy!
6. Bake in a preheated oven at 250°C/gas mark 9 or as hot as your oven gets for 10-12 mins until crisp



Pizza or flatbread?? This dough also makes delicious flatbreads – take a lemon sized ball and roll out thickly to 2-3mm circles, fry for about 2mins in a hot frying pan (no oil) and then top with whatever you fancy or they're very yummy with just a drizzle of olive oil and some sea salt... mmm.

Freeze it! The dough freezes well raw or baked, so why not double the mix!

