



Shelly's 3 Cheese Pizza!



makes 4 pizzas



preparation: 1 hour 30 mins
cooking: 50 mins



shopping list...

for the dough

225g strong white flour
plus extra for dusting
1 tsp fast action yeast
half tsp salt
1 tsp sugar
2 tbsps extra virgin olive oil
plus extra for oiling
150ml warm water

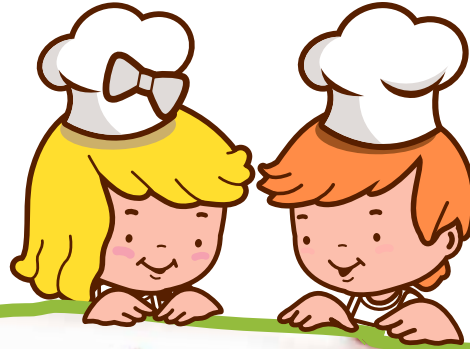
for the sauce

1 tbsp extra virgin olive oil
half a medium red onion - chopped
1 garlic clove - crushed
1 x 400g tin of chopped tomatoes
1 tbsp tomato puree
2 tbsp dark brown sugar
salt & pepper
1 tbsp chopped basil

toppings

60g mozzarella - cut into small squares
15g cheddar - grated
15g parmesan - grated

You can decorate your pizza with anything you like! Pepperoni, ham, peppers, mushrooms, sweet corn, pineapple... You could even arrange them into funny faces to make them extra special.



kitchen kit...

1 tablespoon
1 teaspoon
1 wooden spoon
2 x large mixing bowls
cling film
1 large saucepan
knife - watch your fingers!
rolling pin
baking tray & baking paper



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What to do...

one:

Pour a little olive oil into a mixing bowl, then use a piece of kitchen towel to coat the inside of the bowl evenly.

two:

Mix the flour, yeast, salt and sugar together in the other large bowl, make a well in the middle and pour in the oil and water. Mix the ingredients together with a spoon, then use your hands to make a soft dough - make sure you wash your hands first!



three:

Sprinkle some flour onto a flat surface and knead the dough for around 10 mins until it is smooth and elastic. To test it, gently poke a finger into the dough - if it springs back, it's ready.



four:

Place the dough into the oiled bowl, cover with some cling film and leave in a warm place to rise for an hour or until it has doubled in size.





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Shelly's 3 Cheese Pizza!

continued...

five:

While the dough is rising, you can make your pizza sauce. Heat the olive oil in a saucepan and cook the onion for 5 - 6 mins. Add the garlic and cook for 1 more min.

six:

Next, stir in the chopped tomatoes, tomato puree and the sugar. Add salt and pepper to taste, then leave to cook uncovered for 30 minutes until thick. Stir in the basil.

seven:

Back to the dough! Test it by pressing it with your finger - this time it should leave a mark. Knead the dough again for about a minute and then cut it into quarters. Shape the quarters into balls, and roll out on a floured surface with your rolling pin. Sprinkle a bit of flour onto it to stop it sticking! When you have 4 nice, flat pizza bases, place some baking paper on your tray, and lay the bases on top.

eight:

Pre-heat the oven to 200°C (Gas Mark 6). Spread the tomato sauce thinly on each pizza base using the back of a spoon, then add the mozzarella squares, cheddar and parmesan. Add whatever toppings you like to the top, then place in the oven for 12 minutes until golden and bubbling.

all done!

