

Classic homemade pizza

By Mary Contini

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Ingredients

For the pizza dough

700g organic strong white bread flour
420ml hand-hot water
2 sachets instant easy-blend yeast
2 teaspoons sea salt
Extra virgin olive oil

For the tomato topping

450g tin Italian plum tomatoes
2-3 tablespoons extra virgin olive oil
Sea salt
2 cloves garlic, peeled and sliced
2 teaspoons dried oregano

For the pizza topping

Extra virgin olive oil
1 buffalo mozzarella, drained
200g piece spicy Neapolitan Italian sausage, skinned
and sliced
Fresh basil leaves



Prep Time: 20-25 mins
Cooking Time: 20-25 mins
Serves: 4
(2 large pizzas)

The Kitchen Cafe Takeaway

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Method

To make the dough

You can make the dough in advance and freeze it to arrest the yeast. Freeze it once it has risen. Remove it from the freezer at least 6 hours before using.

1. Warm a large mixing bowl.
2. Mix the yeast and salt into the sieved flour and, using the handle of a wooden spoon, stir in the warm water, mixing to make a dough that leaves the sides of the mixing bowl clean.
3. Knead the dough either by hand or in a food processor for about 10 minutes until it is silky and smooth.
4. Put it snugly into the bowl, drizzle a little olive oil over the top and cover the bowl with cling film. Put a damp tea towel on top and leave the bowl in a warm draught-free place to let the dough rise and double in size (about an hour).

To make the tomato topping

1. Chop the tomatoes roughly, draining off some of the juice.
2. Add 2 tablespoons of extra virgin olive oil and season well with sea salt.
3. Add the sliced garlic and a teaspoon of dried oregano. Leave to marinade in the fridge.

To make the pizza

1. Pre-heat oven to its highest setting ... 230°C/450°F/Gas 8
2. Put a baking tray in the oven so that there is a hot surface to put the pizza dough on.
3. Knock down the dough and flatten it out with your hands, pulling it into 2 round pizzas.
4. Drizzle a little olive oil on to the tray you are using and lay the dough on top, using your fingers to press out the edges.
5. Divide the tomato mixture over the dough, spreading it with the back of a spoon, and leave about 2 cm clear around the edge. Remove the garlic slices if you wish.
6. Drizzle with some extra virgin olive oil and dress with pieces of mozzarella and slices of Napoli sausage. Add a few leaves of fresh basil.
7. Bake at the top of the oven for approx 20 minutes until it is crisp on the bottom, speckled brown at the edges and beautifully cooked and moist on top.

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