

Star Recipe

Cheese and Tomato Pizzas

(Makes 4)

Ingredients

For the tomato sauce

- 1 celery stick* - chopped
- Drizzle of olive oil
- 1 carrot - chopped
- 1 onion - chopped
- 3tsp of tomato puree
- 2 tins of chopped tomatoes
- 1 bunch of fresh basil - torn
- (Allergens: Celery)

For the pizza dough

- 500g strong flour* with additional amount to flour the surface
- 20g salt
- 20g dried yeast
- 100ml olive oil
- 300ml tepid water
- (Allergens: Gluten)

For the topping

- Handful of mozzarella and cheddar cheese*
- Sprinkle of dried oregano
- (Allergens: Milk)

Method

For the tomato sauce

1. Sweat the onions, celery and carrots in a drizzle of oil over a medium to high heat until soft.
2. Add the chopped tomatoes and tomato puree and leave to simmer for 30 minutes.
3. Finish with fresh basil and season to taste.
4. Blend to smooth consistency.

For the pizza dough

1. Place the flour, salt, yeast, olive oil and 300ml of the water into a large bowl.
2. Gently stir the ingredients with your hand or a wooden spoon until it forms a dough.
3. Place olive oil onto a surface and continue to knead for another 5 minutes, until the dough is slightly sticky.
4. Place the dough into the bowl and cover with a tea towel.
5. Leave to proof until the dough has doubled in size (this takes approximately 45 minutes).
6. Preheat oven to 190c.
7. Remove the dough from the bowl and divide it into four equal pieces.
8. On a floured surface, roll out the dough to a thickness of your choice.
9. Transfer all four to a baking tray lined with greaseproof paper.
10. Use a ladle to pour on the tomato sauce and use the back of the ladle to spread the tomato sauce evenly on the bases.
11. Sprinkle a mixture of mozzarella and cheddar cheese on top of the tomato sauce.
12. Add some dried oregano and bake in the oven for 12 minutes.
13. Remove and serve hot or cold with salad.

Enjoy 😊