

SIMPLE HOMEMADE PIZZA



This is a straightforward recipe to follow! Make this delicious homemade pizza from scratch. Ideal to get the children involved in making pizzas, give them a selection of toppings - so they can build their own!

PREP: 30 min **TOTAL:** 10-12 min

SERVES: 4



200g
self-raising
flour



200g Greek
yoghurt



2 tbsps oil



1/2 onion,
finely diced



2 garlic cloves,
finely chopped



400g tinned
chopped tomatoes,
or tomato passata



1/2 tsp Italian herbs,
basil, or oregano



120g grated
cheese



red pepper,
diced



sweetcorn



mushrooms,
washed & sliced



Salt & pepper
to taste

TIPS:

✓ The basic tomato sauce in this recipe is very versatile, double or triple the amount when you make it. It freezes very well and defrosts quickly. It is a lovely sauce to make a quick pasta dish or you can add some chunks of cooked sausages and will be lovely on top of a jacket potato. Roast some veg, mix them with the tomato sauce and serve them with some rice, yummy too.

✓ If your family likes different toppings, divide the dough in 3-4 and make smaller pizzas you different toppings to suit everyone's tastes. Just remember that smaller pizzas will cook quicker.

✓ You can add any toppings you like, different veg, pineapple, olives, bits of bacon, ham, sliced sausages...have fun with it.



1 Start by making the tomato sauce for the base: add oil to frying pan, add onion & cook on low heat until soft, add the garlic & cook for a couple of minutes. Add chopped tomatoes, herbs & seasoning & cook on low heat for 12-15 mins. Taste, if it is too sharp add a pinch of sugar.



4 Grease a round 30 cm tin and spread the dough to the edges. If you do not have a round tin use whatever oven tray you have available as long as it is big enough to spread the dough.



2 For the dough: Put flour, yoghurt and a pinch of salt in a bowl and mix together with a fork.



5 Build your pizza: spread tomato sauce on the base, sprinkle the cheese and add the toppings.



3 When the dough comes together, sprinkle some flour on your work surface and put the dough on it. Start kneading the dough, adding flour as needed to prevent dough from being too sticky. Knead for 10 minutes.



6 Cook at 220-240°C for 10-12 min. You need to make sure you cook it in a very hot oven, otherwise the bottom of the base will not cook enough & you will end up with a soft pizza. Once cooked, cut into slices & serve. A side salad would go lovely with it.

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