

Cooking at Home *with* City Catering

Super Easy Homemade Pizza

A really simple homemade pizza recipe, ready for your own creations!

Serves 4.



Ingredients

- 200g self-raising flour
- 200g Greek yoghurt
- 2 tbsp oil ½ onion, finely diced
- 2 garlic cloves, finely chopped
- 1 tin of chopped tomatoes
- ½ tsp Italian herbs, basil, or oregano
- 120g Grated cheese
- Topping: peppers, mushrooms, onions, sliced
- Salt and pepper



METHOD

1. Start by making the tomato sauce for the base: add oil to frying pan, add onion and cook on low heat until soft, add the garlic and cook for a couple of minutes. Add chopped tomatoes, herbs and seasoning and cook on low heat for 12-15 minutes. Taste, if it is too sharp add a pinch of sugar.
2. For the dough: Put flour, yoghurt and a pinch of salt in a bowl and mix together with a fork. 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.
3. 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.
4. Build your pizza: spread tomato sauce on the base, sprinkle the cheese and add the toppings. 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 and you will end up with a soft pizza.
5. Once cooked, cut into slices and serve. A side salad would go lovely with it.

