

# **Sidmouth College Transition**

## **How to make a pizza**

### **Making the Dough**

- 1. Put the flour into a mixing bowl**
- 2. Add the yeast and salt and mix in.**
- 3. Add 1 tablespoon of oil to the bowl**
- 4. Measure out 100ml warm water into a jug**
- 5. Add this to the flour until you form a soft, but not sticky dough – you might need to add a little more.**
- 6. Remove from the bowl and place on the work surface.**
- 7. Knead for 3 minutes, until stretchy.**

### **Adding the toppings and baking**

- 1. Prepare all your ingredients – slice and dice vegetables, slice meats etc.**
- 2. Grate your cheese**
- 3. Spread the tomato sauce onto the base of the pizza**
- 4. Arrange the toppings over this**
- 5. Sprinkle on herbs and cheese**
- 6. Bake in the oven for about 15 minutes, until golden.**