

# ITALIAN PIZZA BASE



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500 g self raising flour  
1 teaspoon salt  
1 sachet of instant yeast  
325 ml luke warm water

Mix all together and knead for 5 minutes. Allow to rise for 30 minutes and knead again. Divide into two and roll out thin (each about 40 cm). Add some olive oil on top, then some passata. Cover with mozzarella, then bacon, peppers and mushrooms, or whatever you like. Bake at 240°C in oven for about 15 minutes.

Another good topping is, in a bowl combine shaved or peeled courgette, maybe about 5 small ones, a handful of parmesan cheese, squeeze of lemon juice and some zest, either chilli flakes or the Ina Paarman chilli and salt, a big teaspoon of crushed garlic, salt and pepper.

mix together then add above the mozzarella BUT do not put passata or tomato mix on this one.

Recipe: Graeme Patterson