



PIZZA MARGHERITA

Serves 2-4 (2 x 30cm pizzas) | prepare 20 minutes + proving | cook 15 minutes

For the dough:

7g active dried yeast

½ tbsp caster sugar

2 tbsp olive oil, plus extra
for kneading

500g Leckford Estate strong
white bread flour

½ tbsp fine sea salt

For the pizza:

Semolina, for dusting

1 x batch tomato sauce (see
separate recipe)

½ x 250g pack grated
mozzarella

150g fresh mozzarella,
drained and torn into
chunks (optional)

¼ x 25g pack basil, leaves
only

½ tbsp olive oil

- 1 To make the dough, mix the yeast, sugar, and olive oil with 325ml of warm water together and leave to stand for 2-3 minutes until the yeast is totally dissolved.
- 2 Combine the flour and salt into a medium sized bowl and make a well in the centre. Pour the yeast mixture into the well and mix to bring together.
- 3 Tip the dough onto a lightly oiled work surface and knead for 8-10 minutes until you have a smooth elastic dough. Place in a large bowl, cover and leave in a warm place for 1-2 hours until the dough has doubled in size.
- 4 Preheat the oven to 220°C, gas mark 8. Turn the dough out onto a surface dusted with semolina and divide in half. Stretch one portion of dough to approximately 3mm thickness and about 30cm across to create a pizza base, using semolina to prevent sticking where appropriate. Place the base onto a baking tray, then repeat with the second piece of dough.
- 5 Spread 3-4 tbsp of the tomato sauce evenly over each base. Sprinkle over the grated mozzarella, the fresh mozzarella (if using) and half of the basil leaves, then drizzle with the oil.
- 6 Place in the oven and cook for 12-15 minutes until the base is golden and crisp and the toppings are melted. Scatter the remaining basil on top and serve.

Chef's tip

Use this recipe as a base for creating your own pizza - try adding olives, anchovies, capers, artichoke hearts, mushrooms, cooked ham, spicy salami, gorgonzola, ricotta or any of your favourite toppings. Parma ham and rocket is delicious scattered over the pizza after it's cooked.