

SCOUTS QUICK PIZZA – makes 2 thin and crispy 30cm pizzas

This recipe requires a degree of control in that it makes thin and crispy pizzas and will be ruined if you pile huge quantities of toppings on – it just needs a light dressing of a few favourite toppings.

If you pile on loads of cheese, veg and meats you will end with an inedible sloppy mess!

INGREDIENTS

DOUGH

400g plain flour, plus extra to dust

1 x 7g sachet fast action dried yeast

1 teaspoon salt

1 teaspoon sugar

2 tablespoons of vegetable or olive oil

225ml of tepid / lukewarm water

1 tbsp cornmeal, polenta, semolina or **plain flour** to roll out

TOMATO SAUCE

2 heaped tablespoons of tomato puree

2 teaspoons of warm water

½ teaspoon oregano or mixed herbs – dried or fresh chopped

½ teaspoon of garlic – fresh chopped or dried granules/powder or ready chopped/squeezy

GARLIC OIL - optional

1 tablespoon of oil

½ teaspoon garlic and /or herbs

TOPPINGS – your choice but keep it simple and limited

Grated cheese – you'll need 75 to 100gram

Choice of ham, chicken, salami, tuna, prawns, sliced red onions, red pepper, green pepper, tinned or defrosted sweetcorn – try to avoid too many wet ingredients e.g. pineapple

Herbs and or black pepper

You will also need two pieces of parchment or grease proof paper about 30 cm square