



Homemade Pizza

Makes 4 Pizzas

Equipment used: Bosch MUM 5, Bosch Oven, Bosch Hand Blender

Ingredients

For the base

600g strong bread flour
2 tsp instant yeast (from a sachet or a tub)
2 tsp salt
2 tbsp olive oil, plus extra for drizzling

For the tomato sauce

1 tin of chopped tomatoes
handful fresh basil or 1 tsp dried
1 onion, peeled and chopped
2 garlic cloves, crushed
salt & pepper

For the topping

250g ball mozzarella, sliced
handful grated or shaved parmesan
handful of cherry tomatoes, halved
Your favourite toppings, mushrooms, olives, pineapple!

To finish

handful of basil leaves
olive oil

Method

Place the flour and salt together into the bowl of the MUM mixer. Attach the dough hook. Add the yeast and sugar and mix for a minute to combine. With the motor running on the slowest speed, add

the olive oil with enough warm water (approximately 400ml) to form a soft but not sticky dough. Keep mixing for 8 minutes on the slowest speed to knead the dough.

Transfer the dough to a large bowl and cover with some cling film. Leave to rise in a warm place for about 30 minutes or until the dough has doubled in size.

While the dough is rising, make the tomato sauce. Heat the olive oil in a medium saucepan. Add the onion and cook for 8 minutes over a low to medium heat until soft but not browned add the garlic and cook for a further 4 mins. Add the tin of tomatoes, basil, salt and pepper. Simmer gently for 25-30 minutes. Blend with the hand blender. Set aside until ready for use.

Preheat the oven to 220°C. Place the ceramic pizza stone on shelf level 1 to heat.

Tip the dough out onto a lightly floured surface. Cut into 4 pieces and roll out as thinly as possible. Place the pizza bases onto a large piece of parchment paper.

Spread the dough with tomato sauce. Sprinkle on mozzarella cheese, and some fresh basil and any topping of choice.

Slide the pizzas onto the ceramic stone. Bake for 12-15 minutes until golden brown and bubbling.