



The Nursery
Kitchen
Pizza

Ingredients

For the dough

500g bread flour, plus extra for dusting

½ sachet dried yeast

400ml warm water
oil, for greasing

For basil puree

bunch of basil

olive oil

clove of garlic

Toppings (add your own too)

Tomato passata (not tomato puree)

3 balls mozzarella, sliced

Method

1. Measure the flour into a large mixing bowl. Stir yeast into the warm water and pour into the flour. Mix first with a spoon then turn onto a floured surface and knead with your hands until it is smooth and not sticky. Oil the bowl and place the dough back, covering with clingfilm before leaving it to prove for an hour.
2. Meanwhile, pick the leaves off a bunch of basil and put them in a small jug with a glug of olive oil and a crushed clove of garlic. Blitz with a stick blender to make a puree.
3. When the dough has risen, turn it out onto a floured surface and divide it into even sized balls. The recipe makes 4 large pizzas or about 12 child-sized. Roll the dough out until it's your favourite thickness, then place on an oven tray.
4. Spoon on some passata (**not tomato puree!**) and spread it around, then place some slices of mozzarella on top and drizzle with your lovely basil puree.
5. Cook in a hot oven for 10-12 minutes or until the cheese is bubbly. Eat!

12
pizzas

