

## Feasta Pizza!!

NOTHING beats homemade pizza because you can top it with whatever you want.

Serves: 4 – 6

### Ingredients:

1 packet dried yeast – one sachet is 7 g which is = to 15g compressed yeast

½ teaspoon sugar

½ cup lukewarm water (I use a splash of milk in this to make what is called a slurry)

1 ½ cups plain flour

Pinch salt

2 tablespoons olive oil

### Method:

Cream yeast with sugar and lukewarm water/milk and let stand in a warm place for 10 minutes until bubbles appear on the surface.

Sift flour and salt into a bowl, make a well in the centre and add oil and yeast mixture. Mix to a firm dough by hand.

Turn dough onto a floured surface and knead for 10 minutes or until dough is smooth and elastic. Place in a lightly oiled bowl, cover and stand in a warm place for at least 30 minutes to rise or double in size.

Knock or punch the dough down and knead into a smooth ball. Flatten and roll into a circle until about 2.5 cm thick or. Roll from centre to fit a pizza pan or (preheated) pizza stone or even baking tray.

Spread tomato sauce evenly over base. Add toppings to prepared base once on tray or stone and bake in a hot preheated oven until base is crisp and golden and cheese topping has melted.

### Tomato Sauce:

You can just smear your base with tomato paste or puree with a few herbs mixed in then top with mozzarella but if you have a few spare minutes, this tomato sauce will take your pizza to the next level.

### Ingredients:

2 teaspoons olive oil

1 onion

1 – 2 cloves garlic

400 g can tinned tomatoes – chopped or whole

½ teaspoon oregano (use fresh if you can but dried is fine)

½ teaspoon basil

1 teaspoon sugar

1 – 2 anchovies, finely diced – these will melt down and add awesome flavour

Salt and pepper

Method:

Heat oil in a saucepan and add peeled and finely diced onion and garlic. Cook gently till transparent and soft. Add undrained tomatoes and mash them with a spoon (if whole). Add remaining ingredients.

Bring sauce to boil, reduce heat and simmer uncovered stirring occasionally, 10 to 15 minutes or until sauce is thick, rich and smooth. Cool. Spread evenly over prepared unbaked pizza bases.

Note: you can freeze these prepared bases if you make several. To use, remove from freezer, add toppings and cheese and bake in a hot oven for 10 extra minutes cooking time – 20 – 30 minutes or so.

Pizza Toppings Suggestions:

Margarita – tomato base, fresh mozzarella, fresh green basil

Marinara – tomato sauce base, marinara mix – seafood, oregano and garlic

Hawaiian – tomato sauce, mozzarella or parmesan, ham, pineapple

Capriccioso – ham (or prosciutto) mushrooms, tomato sauce and cheese

Meatlovers / Pepperoni – BBQ sauce, cheese and salami, bacon, sausage meat, chook

Supreme – the works – whatever you like! I have used red onion roasted pumpkin, feta, left over lamb or pork, BBQ chicken, grilled eggplant, rocket and pear with gorgonzola