

Hawaiian Pizza

Ingredients

200 g strong flour

$\frac{1}{2}$ tsp salt

1 heaped tsp dried yeast

150ml warm water

2-3 tbsp pizza topping sauce

2-3 3 tablespoons of pineapple

3-4 slices of ham

50 g grated cheese

Method

1. Light oven gas 8 or electric 220c
2. Mix in flour and salt
3. Dissolve yeast with warm water and then add it to the flour.
4. Knead on a floured surface for 15 minutes.
5. Shape into circle or square for a pizza base.
6. Put on baking tray and leave in a warm place to prove for 10 mins
7. Prepare pizza toppings - grate cheese.
8. Spread sauce on the pizza base and arrange toppings on top
9. Sprinkle grated cheese over pizza and bake in the oven for 15-20 mins