

# Pepperoni Pizza

## Ingredients

- 200 g strong flour
- $\frac{1}{2}$  tsp salt
- 1 heaped tsp dried yeast
- $\frac{1}{4}$  Mozzarella cheese
- 150ml warm water
- 2 -3 tbsp pizza topping sauce
- 8 pepperoni slices
- 50 g grated cheese

## Method

1. Light oven gas 8 or electric 220c
2. Rub in flour and salt
3. Dissolve yeast with warm water.
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. Slice the Mozzarella
8. Grate cheese.
9. Spread 1-2 tablespoon of passata on the pizza base.
10. Add the pepperoni
11. Put on the sliced mozzarella.
12. Sprinkle grated cheese
13. Bake in the oven for 15- 20 mins