

Tandoori mushroom pizza

Ingredients

200 g strong flour

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

1 heaped tsp dried yeast

150ml warm water

2-3 tbsp tandoori topping sauce

Handful of mushrooms

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. Slice mushrooms.
8. Grate the cheese.
9. Spread sauce on the pizza base and arrange mushroom on top.
10. Sprinkle grated cheese over pizza.
11. Bake in the oven for 15-20 mins.