## Pizza Bases

### Ingredients

- 400g flour
- 1 tsp yeast
- 250ml warm water
- 1 tsp salt

### Equipment

- Large Mixing Bowl
- Sifter
- Measuring Jug
- Measuring Spoons
- Scales
- Clean Tea Towel
- Pizza Tray
- Pizza Cutter
- Rolling Pin
- Pastry Brush

### Method

Combine flour, yeast, and salt in a large mixing bowl and mix well.

Add water, mix until combined. Place dough on floured work bench and knead for 10 minutes, or until soft and elastic.

Place dough in a lightly oiled bowl, cover with plastic film and clean tea towel. Leave in a warm place to double in size, approximately 1 hour.

Divide dough in two, roll into bases to fit oiled pizza trays. Top with tomato pasatta, grated cheese, and seasonal ingredients available.

Bake in pre-heated oven, 200 degrees, for 12 minutes or until golden and cooked through.