Pizza Dough

Serving: 2 pizzas

Ingredients	Method
1 tsp Yeast ½ tsp caster sugar ¾ cup warm water 2 cups plain flour ½ tsp salt 1Tb oil	1. Combine water, yeast & sugar in a small bowl and set aside for 5 mins. 2. Combine flour & salt in a bowl and make a well in the centre. Add yeast mixture & oil. Use your hands to bring the mixture together. 3. Knead for 10mins until dough is smooth and elastic. 4. Cover with clingwrap and let stand for 30min- 1hr until mixture has doubled. 5. Divide mixture into 2. Using your hands or rolling pin, flatten out dough top as desired and bake.

https://www.taste.com.au/recipes/pizza-dough/61da0d5a-abe7-4a62-a805-c9c4a729d718

Pizza Sauce

You can buy pizza sauce, but you can quickly make your own. This is Mrs Leo's 'go to' at home.

Ingredients	Method
Sauce for 2 pizzas 1 cup passata ½ tsp dried oregano ½ tsp sugar Salt/pepper Dash of oil (Optional Garlic Powder) Basil	1. Place all ingredients in a small pot, heat and reduce mixture. Season to taste.