

# OUR RECIPE



## Mel's Four in One Pizza

### INGREDIENTS

For the dough - 7g sachet fast-action dried yeast, pinch of sugar  
500g strong flour, plus extra for dusting, 1 tbsp olive oil, 300ml warm water

For the tomato sauce - 1 tbsp olive oil, 2 garlic cloves, sliced, 1 tsp sugar, 1 tbsp red wine vinegar, 400g can chopped tomato, 1 tbsp dried oregano

For the topping - mozzarella and/or cheddar, olives, pepperoni, anchovies, basil, ham, rocket, sweetcorn, mushrooms, peppers, courgettes, cherry tomatoes- or choose your own

### METHOD

1. To make the dough, mix together the yeast, sugar and flour in a bowl.
2. Stir in the olive oil and add the water gradually until you have a soft dough that comes away from the sides.
3. Place in a clean, oiled bowl, cover with a tea towel and leave in a warm place to rise.
4. To make the tomato sauce, heat the olive oil in a saucepan and sizzle the garlic for 1 min.
5. Add the sugar, vinegar, tomatoes and oregano, and simmer everything for 20 mins until you have a thick sauce. (The sauce can be made up to 3 days in advance).
6. Heat oven to 200C/180C fan/gas 6 and oil a large baking tray, about 20 x 30cm.
7. Tear off about an eighth of the dough and roll out the rest on a lightly floured surface to fit the tray.
8. Roll the remaining dough out into 2 snakes, the first about 20cm and the other about 30cm.
9. Lay both into the pizza dough, crossed so you have 4 sections, and pinch them into the dough.
10. Add your choice of toppings: Anchovies, Olives, Mozzarella, Pepperoni, Ham, Sweetcorn, Sliced Peppers, Cheddar.
11. Bake the pizza for 20 mins, or until puffed up and golden. Leave to cool slightly before transferring to a board.
12. While the pizza bakes, make the dipping sauce.
13. Mix all the ingredients and whisk in enough cold water until you have a runny consistency, then season.
14. Pull the pizza into quarters, then use the dough stick dividers to dip into the sauce.