

Four in One Pizza

INGREDIENTS

Dough

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

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

Topping Options

Mozzarella/cheddar
olives, pepperoni
anchovies, basil, ham
rocket, sweetcorn,
mushrooms, peppers,
courgettes, cherry tomatoes

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 minute.
5. Add the sugar, vinegar, tomatoes and oregano, 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 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 and 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. Mix all the ingredients, whisk in enough cold water until a runny consistency and season.

Serving Suggestion - pull the pizza into quarters. Use the dough stick dividers to dip into the sauce.