



Mrs Crimble's Margherita Pizza



You will need:

For the pizza base:

- 1 Pack Mrs Crimble's Bread Mix
- 300ml (1/2 pint) tepid water
- 30ml (2 tbsp.) Olive oil
- 7g sachet dry yeast

For the topping:

- 4 - 5 tbsp. 60 - 75ml tomato and herb sauce
- 1 -2 tbsp. sun dried tomato paste
- 100g Cheddar cheese
- 125g Mozzarella cheese, sliced.
- Handful cherry tomatoes – halved
- Fresh rocket

A baking tray or pizza stone (about 30cm/13 inch diameter) generously greased with olive oil

Baking Instructions:

1. Preheat the oven to 200°C / 180°C fan / gas 6.
2. Make up the bread mix to pack instructions using olive oil.
3. Tip the bread dough out onto the greased tray. With your fingers, press the dough into a circle using wet hands or a wheat and gluten free flour to ensure the dough doesn't stick to your fingers.
4. Leave in a warm, draught free place to rise for about 15 minutes. Pizza dough doesn't need as long to rise as bread.
5. Mix the tomato and herb sauce with the tomato paste. Spread the tomato sauce over the pizza base and top with the cheddar cheese, mozzarella cheese and tomatoes.
6. Bake in the preheated oven for 20-25 minutes.
7. Before serving, scatter with rocket leaves.