

Pizza

by Caitlin Wolf and Ella Baylis

Ingredients

Crust

- 175ml lukewarm water (3/4c)
- 1 teaspoon yeast
- 475ml of all-purpose flour (4c) (強力粉)
- 1 teaspoon salt

Sauce

- 1 can of tomato sauce
- 1 tablespoon sugar
- Salt and pepper
- Spices to taste

Toppings

- Shredded Cheese
- Oregano
- Salami (Pepperoni)

Crust

- Warm the water and mix with yeast in a medium-sized bowl, add flour and salt.
- Mix until it forms a shaggy dough.
- Put the dough onto a flat workspace and knead for about five minutes.
- Cover the dough and let it rise for about one hour.



Do the sauce while waiting for the dough

Sauce

- Add sugar to the tomato sauce and sprinkle salt and pepper to taste.
- Add other spices as desired.
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The dough will make two 22cm diameter pizzas. If you want to store the other it'll keep for about 3 days



The Cooking Bit! (part 1)

- Once the dough is finished rising, divide in half and put one of the halves in a frying pan.
- Flatten the dough and press out towards the edges of the pan from the centre.
- Continue until it reaches the desired diameter

Toppings

- Spoon about three heaped spoonfuls of sauce onto the dough and spread out (leave half an inch at the edges!)
- Add cheese, oregano and pepperoni

The cooking bit! (part 2)

- Put water into fish oven and turn the fish oven on high to preheat.
- Cook the pizza on the stove over medium heat until the bottom of the crust begins to brown (5-8 minutes.)
- Put the pizza in the fish oven and cook for 3-5 minutes

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Notes:

- For spices in the sauce, you can really use whatever you'd like. Personally, I use salt, pepper, garlic powder and basil. The sugar is the only addition I would consider to be essential.
- For toppings, get creative! I love the classic cheese, oregano and pepperoni (salami, if we're talking about buying from a Japanese grocery store), but I've also made pepperoni and mushrooms, and pineapple and bacon.
- There are multiple ways to cook the pizza once it's all ready. Personally, I cook the bottom in the frying pan and then transfer it to the fish oven to brown the toppings. You can also cook it in an oven, if you have one. And though I've never tried it, you could probably even cook it in a toaster oven.
- The dough recipe makes enough for two pizzas for me, but this may be different depending on the size of your cooking equipment. Gauge how large a pizza you can fit in your fish oven/oven/toaster oven before you press out the dough.