

## Homemade Vegetable Pizza

### Ingredients

85g White Strong Flour  
10g Butter  
2g Dried Yeast  
2g Sugar  
2g Salt  
80ml lukewarm Water

### Topping

50g Chopped Tomatoes  
30g Onions- diced  
10g Tomato Puree  
Sprinkle of Mixed Herbs  
Handful of any Cheese, grated

### Plus as many fruits and vegetables as you wish!

See what tasty combinations you can make, why not try:

Grapes  
Sweetcorn  
Peppers  
Mushrooms  
Onions  
Broccoli  
Apple  
Pineapple

### Method

#### For the dough:

1. Preheat oven to Gas Mark 7, 425°F, 220°C
2. Put the flour, yeast, sugar, salt and the butter together in a bowl. Rub the butter and dry mix together with your fingers until it becomes like crumbs. Just imagine that you are tickling. Add the lukewarm water and using a fork, stir to make dough. Make it into a ball shape with your hands by kneading it with your fists and keep adding flour until it is no longer sticky and is shaped in a ball
3. Leave dough for 5 minutes in a warm place to relax so the yeast can start to work
4. Dust some flour on the work mat and put the ball of dough on top. Flatten with your hand into a pizza base, then place on a greased baking tray.

#### For the vegetable topping:

1. Lightly fry onions in oil
2. Combine the strained chopped tomatoes, tomato puree, and onions
3. Spread the mixture onto the pizza base
4. Leave the pizzas to rise in a warm area (again) while you chop the vegetables
5. Add all the vegetables you've chosen to top it with
6. Sprinkle with the cheese
7. Pop in an oven and bake approximately for 10 minutes.