















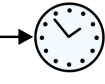





PIZZA




1.  Weigh **100**  100g  flour into a  large  bowl.

2.  Add **1**  1 tsp  yeast, **1**  1 tsp  sugar and **1**  1 tsp  oil.


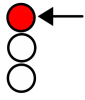


3.  Add **60ml**  warm water





4.  Mix  until  the dough is  smooth.

5.  Knead for **5**  5 minutes.

6.  Roll  into a  circle shape

7.  Spread  tomato sauce on the  dough

8.  Add  toppings such as  ham or  pineapple

9.  Sprinkle with  cheese and  bake for  10 minutes

PIZZA

1. Weigh 100g flour into a large bowl.
2. Add 1 tsp yeast, 1 tsp sugar and 1 tsp oil.
3. Add 60ml warm water
4. Mix until the dough is smooth.
5. Knead for 5 minutes.
6. Roll into a circle shape
7. Spread tomato sauce on the dough
8. Add toppings such as ham or pineapple
9. Sprinkle with cheese and bake for 10 minutes