

Season:	Year round
Type:	Basics
Difficulty:	Easy
Country of origin:	Italy
Serves:	2 x 24cm Pizza Bases
Source:	Adapted from Stephanie Alexander - The Cook's Companion

Equipment

- Large mixing bowl
- Large spoon for stirring
- Measuring cups and spoons
- Rolling pin
- Baking paper
- Pastry brush
- Baking tray(s)

Ingredients

- 250g plain flour (and extra for rolling out)
 - ½ teaspoon bicarbonate soda
 - Pinch of salt
 - 1 Tablespoon olive oil and more to brush base
 - 170 ml buttermilk (or substitute 170 ml milk with ¾ Tablespoon vinegar added)
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How to make it

1. Combine flour, baking soda and salt and stir to combine in large mixing bowl.
2. If not using buttermilk add vinegar to milk, you will notice the milk will thicken and go lumpy. This is normal.
3. Make a well in the centre of the flour mixture and pour in milk and oil. Stir gently to form a ball of dough.
4. Flour a clean work surface and tip dough out. Knead gently until dough feels smooth and elastic. Put into an oiled bowl, cover and leave to rest for up to 30 minutes (5 minutes minimum).
5. Divide dough into two and roll out on lightly floured bench top to form 2 x 24cm pizza circles. Transfer on to baking tray lined with baking paper (see notes on preheating baking tray option). Brush base with olive oil.
6. To cook heat oven to 220°C. Top with GTT Tomato Sauce and your favourite topping or follow our recipes for Potato and Rosemary Pizza or Italian Flag Pizza with Courgette, Capsicum and Basil.
7. Place carefully in the oven and bake 10-15 minutes till cheese is golden and melted and the base is golden. **Caution – hot! Ask an adult to help you with this.**
8. Remove from oven and allow to cool slightly before cutting into portions. **Caution – hot! Ask an adult to help you with this.**
9. Share and enjoy!

Notes:

- Pizza is a great way to introduce children to new flavours and tastes.
- Making pizza is fun and something the whole class can make together. One table can make dough, one table tomato sauce and other tables prepare toppings. Once the prep is done give each table

some dough, toppings and sauce and let them work as a team to create their signature pizza. Invite the principal in to judge which is yummiest.

- Pizza making can be a fun way to incorporate geometry and fractions in the kitchen setting. As children shape the pizza ask them about their favourite shapes. When they portion pizza get them to think about how many portions they need and what shape will work best for their pizza e.g. triangles/wedge for rounds.
- To save time make GTT Tomato Sauce the week before and refrigerate or freeze so it's ready to go.
- To give a super crisp base you can preheat oven trays in the oven, remove and carefully slide topped pizza onto the hot tray. This will require adult supervision (possibly intervention) to ensure there are no accidents or burns.
- Buttermilk is traditionally a by-product of butter-making – the liquid that is left over after butter is churned from cream. It is now made commercially by adding a bacterial culture to skimmed milk. It has a slightly sour, acidic taste and is used for making scones, breads and cakes. It will give your baking a good rise and result in a lovely tender product. To make your own cheat's buttermilk use 1 tablespoon vinegar to 1 cup of milk or 1 tablespoon yoghurt to 1/3 cup milk.
- This dough is also a nice quick bread to serve with dips and snacks. Brush with oil and top with herbs, garlic, salt and cheese.

Skills:

- Mixing, stirring, kneading, **resting***

* Rest: to allow dough to sit for a period so flour can absorb moisture and the dough can relax after kneading or mixing. Resting makes pastry and bread more tender to eat and less likely to shrink when you cook it.