

**Basic Ingredients HomeBread**

# **Pizza Instructions**



## **DOUGH INGREDIENTS**

*(Makes 1 Pizza)*

¾ teaspoon Instant Yeast  
250g Basic Ingredients' Pizza Dough Blend  
150mL Water



1. Place the above ingredients into your bread pan and select the 'DOUGH' setting or 'PIZZA DOUGH' setting.
2. When complete, remove the dough from the bread pan and knead for 1 to 2 minutes.
3. Using a rolling pin, shape the dough piece into a round circle to fit a 12" Pizza tray or stone.
4. Sprinkle the greased pizza tray with dried herbs or polenta (cornmeal) and then place the dough into the tray.

### **REGULAR BASE**

5. Spread with tomato sauce and top with pizza toppings of your choice.
6. Bake in a preheated oven at 200°C for 20 minutes.

### **DEEP PAN BASE**

5. Dock the dough (this allows the dough to rise flat). To do this, use a fork and press into the dough evenly around the dough surface.
6. Cover the dough with greased plastic wrap, then allow to rise for approximately 30 minutes in a draft-free place (preferably warm).
7. Bake the dough in a preheated 180 to 200°C oven for 12 minutes.
8. Remove the pizza base from the oven. At this stage you can cool the base and use within 2 days, wrap and freeze (keeps in freezer for up to 3 months) or use immediately.
9. To finish—spread with tomato sauce and top with pizza toppings of your choice.
10. Increase oven to 200 to 220°C and bake for a further 10 to 15 minutes or until the topping is cooked.

**Topping Suggestions:**- Cheese (Mozzarella, Cheddar, Feta, Brie, Ricotta), Salami, Ham, Bacon, Sausages, Chicken, Mince, Onion, Capsicum, Broccoli, Corn, Zucchini, Pumpkin, Nuts, Tomato, Pineapple, Spinach, Garlic, Herbs, Sundried Vegetables, Olives, Tuna, Prawns, Marinara Mix, Anchovy, Eggplant, Meatballs, Mushrooms or whatever tickles your fancy!

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**Nationwide Orderline 1300 72 00 37    [www.homebread.com.au](http://www.homebread.com.au)**

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