







Pizza Base

					
1 sachet of yeast	150ml warm water	1 level tablespoon margarine	1 level teaspoon sugar	225g plain or bread flour	1 level teaspoon salt

1. Add flour, sugar, salt and margarine into a mixing bowl.



2. Mix together and add the dried yeast



3. Add the water and stir together with a spoon.



4. Put the dough onto a floured surface and knead.

5. Cover the dough with cling film and leave for 30 minutes

