



Camp Pizza Recipe

by Benedict Hancock

Pizza Dough Ingredients (Makes around 2 Pizza's that can serve 4)

Dough ingredients

- 500g Strong Bread Flour (Or Self Raising)
- 7g or 1 sachet of dried yeast
- ½ a teaspoon of salt
- 200-300 ml of lukewarm water
- 1 Tablespoon of Oil, Plus extra for the bowl.
- Extra Flour for dusting and kneading

Optional Pizza Ingredients

(You can leave these out, though I do recommend using them if you can source the ingredients)

Dough Ingredients

- 1 Teaspoon of Sugar
- 2 Tablespoons of Mixed Herbs
- 1 tablespoon of warm milk
- 1 whisked egg (Use one half in the mix, the other half for glazing)
- 50-100g of Semolina

Tools Needed

- 1 Large Bowl, Large enough so the dough has space to rise
- 1 Wooden or Metal Spoon. (You can use your hands to mix, though you must wash them)
- An Oven
- 1-2 medium to large baking trays
- Rolling Pin

Method

(Note: *Optional Steps will be in Italics*)

1. Put 500g of strong bread flour in a large bowl
2. Create a small well in the middle of the flour and put the yeast in it, then add enough lukewarm water to fill the hole. Make sure your water is lukewarm, as hot, or boiling water will kill the yeast. If you see a small foam on top of the water, that means it's the right temperature
3. Add the salt and oil, placing them away from the well, around the sides of the bowl. As direct contact to salt kills the yeast.

4. *Add the Sugar, Mixed Herbs, Milk, and half of the whisked egg, around the sides of the bowl.*
5. Add the rest of the lukewarm water and mix with (washed!) hands or a wooden spoon, until it all forms together.
If your dough is too wet, add extra pinches of bread flour
If your dough is too dry, add extra water.
6. Sprinkle a generous amount of flour on your worksurface, then place the formed dough on it and begin kneading, for around 5-7 minutes.
To knead the dough, you take one end of the dough with each hand, then pull and fold them together, then rotate the dough roughly 90 degrees and repeat for 5-7 minutes.
After 5-7 minutes of kneading, your dough should be smooth and bouncy, if it is not then just keep kneading until it reaches that state.
7. Then take the bowl you made the dough in, clean it, then coat the inside of the bowl with oil, place your dough inside, then cover with cling film.
Then take the bowl and place it in a warm location for 1-2 hours to prove
Personally, I would suggest the top shelf of a cupboard, or near something that generates a light heat, such as boiler pipes.
Do not place it near sources of extreme heat such as a fire or oven, as that will both kill the yeast and be a fire hazard.
8. After 1-2 of proving, your dough should have double in size.
Also start preheating your oven to 200 degrees/Gas mark 5/6.
Then lightly flour (*or Semolina*) your worksurface again, then place your dough on the table. If you want to make 1 large pizza, then immediately transfer the dough and shape to fit the tray. If you are making 2, then roughly cut the dough in half with a blunt edge, then transfer the dough(s) to their trays.
You can shape the dough either by hand or by rolling pin.
9. Then you can add your chosen pizza sauce:
Personally I use a mix of tomato puree, tomato passata and mixed herbs
Though Ketchup and/or Tomato puree works just as well or you can use BBQ Sauce
Then add your chosen toppings, *Glaze the edges of the pizza with the left over whisked egg*, then put in your oven for 15-20 minutes.
10. Using oven gloves, take the pizza's out the oven, remove them from the trays to a suitable plate, then cut and serve!