



Pizza with Goats Cheese

To make the base:

2 cups of flour – I use a mix of white flour and wholemeal flour

½ tsp yeast

pinch salt

375ml warm water

dash of olive oil

Stir the flour, yeast and salt together. Gradually add the warm water to form a

Toppings:

You're only limited by your imagination. Pictured are slices of roasted pumpkin, Curdy and fresh basil with some cheddar shavings sprinkled over the top on a tomato paste base.

One of our favourite toppings is a tomato sauce (made from diced onion and garlic, sautéed with a sprinkle of mixed herbs and 1-2 tins of diced tomatoes, a splash of red wine and all reduced), with sliced mushrooms, fresh garlic and thin slices of Billy.