

# Roasted Red Pepper, Rocket and Goats Cheese Pizza

Serves 4 / Cost around £4.50 /

## You will need:

### Pizza base:

- 2 mugs of flour
- one sachet of yeast

### Tomato sauce:

- 1 onion
- 3 cloves garlic
- 1 healthy glug of olive oil
- 2 tins of tomatoes
- 1 small tin of tomato puree
- black pepper

### Pizza topping:

- 2 packs (aprox 200g) of goats cheese
- 1 red pepper
- 1 bag of rocket

## Instructions:

1. Heat oven to 50°C.
2. Chop up red peppers into strips, brush with olive oil and place under a medium grill. Take out when they start to become blackened.
3. Place flour and yeast in a mixing bowl. Make a well in the centre and add half a mug of warm water gradually. Add more water to use all of the flour and knead to make a ball of dough. Leave the dough in the bowl, cover with a clean tea towel, and place in warm oven.
4. Meanwhile, chop up onion and garlic into small pieces and fry on low heat in olive oil until soft.
5. Turn up the heat and add tins of tomatoes and tomato puree. Let it boil down until most of liquid has evaporated.
6. Take the risen dough out of the oven (turn the oven up to 180°C) and roll out to form the pizza base – have a quick look at your baking trays to make sure it will fit! You may need to make two pizzas or you could make 4 individual pizzas. Prepare the baking trays by brushing with olive oil then covering with dusting of flour before placing the bases on.
7. Spread the tomato sauce over pizzas.
8. Add the toppings of red peppers, sliced goats cheese and rocket.
9. Place in the oven for 15 mins or until brown.