

# 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 together with



water and stir a spoon.



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

5. Cover the dough and leave for 30



with cling film  
minutes