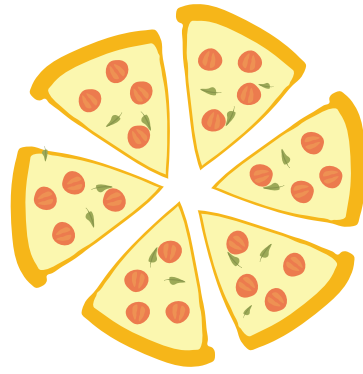


Pizza



Ingredients

For the Dough :

500g strong bread flour
320ml warm water (from the tap is fine)
1 teaspoon of salt
7g yeast
2 tablespoons of olive oil

Tomato Sauce:

1 can peeled plum tomatoes (organic when possible)
1 small handful fresh basil ripped
1 tsp dried oregano,
2 cloves crushed garlic
Sea salt to taste (~ 1/4 tsp)

How to

1. Preheat oven to 425 degrees F and position a rack in the middle of the oven.
2. Bring large skillet to medium heat. Once hot, add 1 Tbsp olive oil, onion and peppers. Season with salt, herbs and stir. Cook until soft and slightly charred 10-15 minutes, adding the mushrooms in the last few minutes. Set aside.
3. Prepare sauce by adding olive oil to a saucepan and adding seasonings and salt to taste. Cook gently to flavour the oil, now add the can of tomatoes and simmer for 20-25 minutes until the sauce has thickened. Set aside.
4. Prepare vegan parmesan if you haven't already by blitzing raw cashes, sea salt, nutritional yeast and garlic powder in a food processor until a fine meal is reached. Transfer to jar and refrigerate to keep fresh.
5. Roll out dough onto a floured surface and transfer to a parchment-lined round baking sheet. You're going to add the pizza WITH the parchment directly to the oven to properly crisp the crust, so any round object will do as it's not actually going into the oven (I use a wood board).
6. Top with desired amount of tomato sauce (you'll have leftovers, which you can store in a jar for later use), a sprinkle of parmesan cheese and the sautéed veggies.
7. Use the baking sheet to gently slide the pizza directly onto the oven rack WITH the parchment underneath. Otherwise it will fall through.
8. Bake for 17-20 minutes or until crisp and golden brown.
9. Serve with remaining parmesan cheese, dried oregano and red pepper flake. Leftovers keep well - no need to reheat! Cold pizza is yum.