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## Pizza Dough (for kids)

**Lee Spackman**  
**The Hilton International Brasserie**

### Ingredients

- 1 tbsp dried yeast
- 1 tsp salt
- 400g plain flour
- Olive oil
- 1 cup warm water

### Method

Mix all dry ingredients together and beat in the wet ingredients.

Cover with cling film and allow the dough to double in size in a warm place before knocking the air out of it and rolling it to shape.

Cover with fillings and bake at 280<sup>C</sup> for 4 minutes, then turn oven down to 180<sup>C</sup> till crisp.