

## Tasty Christmas Pizza by Jill from King's Lynn

**This recipe makes approximately two 9 inch pizza's, which are either perfect as a main course for two or can be cut up into party finger-food snacks for all your friends and family to enjoy!**

### Ingredients:

For the dough:

- 300g bread flour
- 1 tsp yeast (from a sachet or a tub)
- 1 tbsp olive oil
- 1 tsp salt
- 200ml warm water

For the topping:

- Selection of left over Christmas dinner items (turkey, pork sausages, stuffing and cranberry sauce)
- 100ml passata or tomato puree paste
- 1 tsp of fresh or dried basil
- Grated cheddar and mozzarella cheese (as much as you like!)

### Method:

- If you are feeling adventurous and want to make the dough yourself place the flour into a large bowl, then stir in the yeast and salt. Make a well, pour in 200ml warm water and the olive oil and bring together with a spoon until you have a soft, fairly wet dough. Place onto a lightly floured surface and knead for approximately 5 minutes until smooth. Cover with a slightly damp tea towel and set aside for 15 minutes to allow the dough to rise. When the dough has risen split it into two halves and roll out to approximately 9" diameter, then place on a lightly floured tray ready for cooking.
- To make the sauce, mix together the passata or tomato puree and basil and smooth over your pizza base
- Dice the leftovers into bite size chunks and add to the pizza base. Cranberry sauce is also a great accompaniment so add a few piles of the sauce strategically over the topping to create sweet bursts of flavour.
- Sprinkle over the cheese and ensure that the base is covered with as much or as little cheese as you like.
- Finally place the finished pizza into a pre-heated oven at 180°C (gas mark 4) for 12 minutes until the meat is fully heated through and the cheese is melted – then enjoy!

**TOP TIP!** If making the dough sounds like too much hard work a shop brought pizza base can be just as tasty and is an easy item which you can store in your freezer until you need it.