

Year 3 Spring Food Technology – linked to the European Artists topic.



Pizza Margherita in 4 easy steps

By [Good Food team](#)

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Prep: 25 mins **Easy** **Makes 2 pizzas, serves 4**
Cook: 10 mins

Even a novice cook can master the art of pizza with our simple step-by-step guide.
Bellissimo!

Ingredients

For the base

- 300g [strong bread flour](#)
- 1 tsp [instant yeast](#) (from a sachet or a tub)
- 1 tsp salt
- 1 tbsp [olive oil](#), plus extra for drizzling

For the tomato sauce

- 100ml passata
- handful [fresh basil](#) or 1 tsp dried
- 1 [garlic clove](#), crushed

For the topping

- 125g ball mozzarella, sliced
- handful [grated or shaved parmesan](#) (or vegetarian alternative)
- handful of [cherry tomatoes](#), halved

To finish

- handful of [basil leaves \(optional\)](#)

Method

STEP 1

Make the base: Put 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 wooden spoon until you have a soft, fairly wet dough. Turn onto a lightly floured surface and knead for 5 mins until smooth. Cover with a tea towel and set aside. You can leave the dough to rise if you like, but it's not essential for a thin crust.

STEP 2

Make the sauce: Mix the passata, basil and crushed garlic together, then season to taste. Leave to stand at room temperature while you get on with shaping the base.

STEP 3

[Roll out](#) the dough: if you've let the dough rise, give it a quick knead, then split into two balls. On a floured surface, roll out the dough into large rounds, about 25cm across, using a rolling pin. The dough needs to be very thin as it will rise in the oven. Lift the rounds onto two floured baking sheets.

STEP 4

Top and bake: heat the oven to 240C/220C fan/gas 8. Put another baking sheet or an upturned baking tray in the oven on the top shelf. Smooth sauce over bases with the back of a spoon. Scatter with cheese and tomatoes, drizzle with olive oil and season. Put one pizza, still on its baking sheet, on top of the preheated sheet or tray. Bake for 8-10 mins until crisp. Serve with a little more olive oil, and basil leaves if using. Repeat step for remaining pizza.

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Brioche buns

By [Jennifer Joyce](#)

★★★★☆ 53 ratings [Rate](#) [48 comments](#)

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⌚ Prep: 15 mins Easy Makes 16 small buns or 12 larger ones
👨‍🍳 Cook: 20 mins
plus up to 3 hrs rising

We show you how to master this soft bread enriched with eggs and milk. Serve split and filled with barbecued meat, burgers or pulled pork

Ingredients

250ml warm water

2 tsp [dried yeast](#) (not fast-action)

3 tbsp [warm milk](#)

2 tbsp [golden caster sugar](#)

450g [strong flour](#), plus extra for dusting

4 tbsp [unsalted butter](#), softened

2 [large eggs](#), plus 1 beaten egg, for glazing

sesame seeds, for sprinkling

Method

STEP 1

Mix the warm water, yeast, warm milk and sugar in a bowl. Let it stand for 5 mins until it becomes frothy – this is how you know the yeast is working.

STEP 2

Tip the flour and 1 tsp salt into a large mixing bowl, add the butter and rub together with your fingertips until the mixture resembles fine breadcrumbs.

STEP 3

Make a well in the centre of the buttery flour and add the warm yeast mixture and the eggs.

STEP 4

Use your hands to mix it into a sticky dough – don't worry if the mixture feels a little wet at this stage, it will come together when kneading. Tip the dough out onto a floured work surface.

STEP 5

Knead the dough for 10 mins by stretching it on the work surface – it will still be very sticky at this stage but don't be tempted to add too much flour.

STEP 6

The dough is ready when it feels soft and bouncy – this means that the gluten strands have developed. Place in an oiled bowl, cover with cling film and set aside to rise for 1-3 hrs or until doubled in size.

STEP 7

Once the dough has doubled in size, knock the air out and knead again for 2 mins. The dough should be much less sticky now, but add a little flour if it needs it.

STEP 8

Divide the dough into 12-16 even pieces. Roll into balls and arrange on lined baking trays. Loosely cover with oiled cling film and leave for about 1 hr or until doubled in size again. Heat oven to 200C/ 180C fan/gas 6 and place a shallow baking tray at the bottom.

STEP 9

Uncover the trays, brush the buns with egg and sprinkle with sesame seeds. Pour a cup of water into a baking tray at the bottom of the oven to create steam (see Tips for success, left). Bake for 20 mins or until golden, then leave to cool on a wire rack.