

## Trio Pepper Pizza

Serves 6

216KCAL Per Serving

8oz (225g) white bread flour

1 teaspoon salt

1 teaspoon dried yeast

$\frac{1}{4}$  pint (150ml) warm water

4 tablespoons tomato passata

1 red onion, finely chopped

$\frac{1}{2}$  each red and yellow pepper finely sliced

1 tablespoon chopped mixed herbs

1 teaspoon sea salt

8 cherry tomatoes, halved

### Additional Toppings

Ham, Pineapple, Pepperoni, Cheese

1. Sift the flour and salt into a large mixing bowl.
2. Blend the yeast with the water until the yeast has dissolved. Make a well in the centre of the flour and add the liquid. Stir with a knife to bring the dough together. Turn out on to a floured surface and knead until smooth. Cover with a damp cloth and leave for 10 minutes.
3. Preheat the oven to 200°C, 400°F, Gas Mark 6.
4. Knead the dough again. Roll it out into a large circle and place on a baking sheet.
5. Spoon the tomato passata over the base, leaving a border around the edge. Arrange the onions, peppers, chosen toppings and herbs on top and sprinkle with the salt.
6. Bake in the oven for 20 minutes.