



SHEET PAN PIZZA

The easiest way to make pizza without a pizza stone or peel. The result: a crispy-yet-chewy crust with a rich tomato sauce and gooey cheese.

4–6 servings | **PREP TIME:** 20 minutes | **RISING TIME:** 2 hours 45 minutes | **COOKING TIME:** 20 minutes

4 cups **white bread flour**
1 Tbsp **white sugar**
2 tsp **salt**
1¼ tsp **instant yeast**
1½ cups **lukewarm water**
3 Tbsp **olive oil**, plus ¼ cup for greasing
300 g **mozzarella cheese**, grated
toppings of your choice, e.g. pepperoni/
salami, mushrooms, olives, fresh basil

FOR THE TOMATO SAUCE

2 cloves **garlic**, minced
2 Tbsp **olive oil**
1 x 400 g can **tomato purée**
2 Tbsp **tomato paste**
1 Tbsp dried **Italian herbs**
salt and **ground black pepper** to taste

1. To make the dough, mix the flour, sugar, salt and yeast in a large bowl.
2. Make a well in the centre, and add the lukewarm water and 3 Tbsp olive oil. Stir with a wooden spoon until a shaggy dough forms.
3. Transfer the dough to a floured surface and knead for about 10 minutes until smooth and slightly tacky. Roughly shape the dough into a ball.
4. Grease a 38 x 25 cm (or similar sized) baking tray or sheet pan with ¼ cup olive oil. Place the dough on top and turn to coat in the oil.
5. Cover loosely with clingfilm and leave to rise in a warm place for about 2 hours, or until the dough expands to fill about two-thirds of the tray or pan.
6. Gently stretch the dough to fit the tray or pan, cover again and let it rise for 30–45 minutes until slightly puffy.
7. In the meantime, make the tomato sauce. In a saucepan over medium heat, sauté the garlic in the olive oil until fragrant. Add the remaining ingredients and simmer for 5 minutes, stirring occasionally.
8. Preheat the oven to 230 °C.
9. Spread just enough sauce evenly over the dough to cover it in a thin layer, then add the mozzarella and your desired toppings.
10. Bake for 15–17 minutes, turning the tray or pan halfway through, until the cheese is bubbly and golden.
11. Cool slightly before slicing and serving.