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Pizza base

Ingredients (serves 4):

20gr yeast
125ml (1/8l) warm water
6 tbs (~6*15ml) vegetable oil
1 pinch sugar, salt
300gr flour

Toppings:

100gr bacon
2 onions
200gr tomatoes
200gr white mushrooms
1-2 garlic cloves
1tbs oregano
pepper, salt
1tbs chopped parsley
200gr middle-aged gouda
1tbs vegetable oil

Instructions:

- 1. Mix yeast with 3tbs water until dissolved, add remaining water, oil, sugar and salt. Add flour and knead into a smooth dough. Leave to stand for 25 minutes.
- 2. Slice bacon and cut onions into rings. Slice tomatoes and mushrooms.
- 3. Form 8 small pizzas of similar size (or one big), add toppings and season with minced garlic, oregano, pepper, salt and parsley. Grind cheese on top and coat dough edges with oil.
- 4. bake for 20 minutes at 200C / Gas level 3

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