**Sourdough Pizza**



This is the sourdough pizza recipe I use for a brilliant quick sourdough pizza with all the flavour and none of the wait!

Follow the sourdough pizza recipe method below (tried and tested trusty sourdough bread recipe). Add a little extra flour if needed until you have a soft but not sticky dough.

If you want to make this sourdough pizza recipe, you’ll need some ripe sourdough starter. We like baking pizzas on the baking stone You will find your pizza will bake much quicker and better

**Ingredients**

* 150ml sourdough starter
* 125ml warm water
* 250g good quality white flour
* Big pinch of salt

**Method**

1. Weigh the ingredients into the mixing bowl. Mix into a rough dough.
2. Knead the dough really well until it’s smooth stretchy and soft. Then rest it back in the bowl covered for a minimum 10 mins - half an hour is ideal.
3. Then divide into 2x 260g large plate pizzas
4. Shape them round and cover and rest for a couple of minutes before one at a time rolling them (or throwing them) to make a delicious thin pizza base.
5. Top and bake on a baking stone as hot as your oven will go.