

INGREDIENTS:

For the base:

500g strong white bread flour

seven-gram sachet dried yeast

10g salt, 100ml olive oil

250ml hand-hot water

For the topping:

4 tablespoons olive oil

2 crushed garlic cloves

2 large onions, peeled, halved and finely-sliced

10 large, ripe tomatoes

1 teaspoon dried oregano

200g diced ham

25 pitted black olives

Sea salt, freshly-ground black pepper.

TIME: 2 Hour**SERVING:** 4 people

Place the flour, yeast and salt in a bowl and add the oil and water. Bring together with a scraper then turn out onto a lightly-oiled work surface and knead with oiled hands until smooth and elastic. Return to the cleaned bowl, cover, and allow to rise for an hour. Meanwhile place the oil, garlic and onions in a pan, place over a medium heat (doing it this way stops the garlic burning) and cook until the onions have softened. Plunge the tomatoes into boiling water and then into cold, peel and chop roughly. Add to the pan with the oregano, salt and pepper and cook until virtually all the moisture has been driven off. Oil a baking sheet, place the dough in the centre and spread out to the edges with your fingertips. Spread the tomato mix on top, dot with the ham and olives and bake at 200C gas mark 6 for 30 minutes. Transfer to a wire rack and allow to cool before cutting up.

Enjoy! Malcolm & Julie Pyne

YOUR NOTES: