Here’s a tried and tested recipe for an easy but tasty base. Or why not make things even easier and buy pizza dough ready to roll or ready-made bases?

Put the flour into a large bowl, then stir in the yeast and salt. Make a well, pour in 200ml warm water and the olive oil and bring together with a wooden spoon until you have a soft, fairly wet dough. Turn onto a lightly floured surface and knead for five minutes until smooth. Cover with a tea towel and set aside. You can leave the dough to rise if you like, but it’s not essential for a thin crust.

If you do let the dough rise, give it a quick knead, then split into two balls. On a floured surface, roll out the dough into large rounds, about 25cm across. The dough needs to be very thin as it will rise in the oven. Lift the rounds onto two floured baking sheets.

Add your tomato sauce, toppings and cheese, and bake in the oven at 240C/Fan 220C/Gas 8 for eight to ten minutes until crisp.

Shopping list:
300g strong bread flour
1 tsp instant yeast
1 tsp salt
1 tbsp olive oil
TOP TOPPINGS

For a party with real pizzazz, why not prepare an assortment of toppings and set up your own pizza-making station so that your guests can create their own perfect pizza. Here are some classic topping combinations:

Classic Margherita
keep it simple with lashings of mozzarella, topped with fresh basil leaves or peppery rocket

Meat feast
with ham and pepperoni aplenty – filling stuff! Add some jalepeños if you like it hot!

Super Seafood
add tuna, prawns and anchovies for a healthy taste of the ocean

Veggie
get your five a day with piles of peppers, mushrooms, sweetcorn and olives

Lastly, don’t forget to serve something on the side - salad, coleslaw and garlic bread are the ideal pizza accompaniments.