

Pizza recipe cut outs

Heat the oven to 200C/180C fan/gas mark 6

Mix together 350g flour, 2 $\frac{3}{4}$ teaspoons baking powder and 1 teaspoon salt in a small bowl

Add 1 tablespoon oil and 170ml water then stir until it forms a soft non-sticky ball

Sprinkle flour onto a surface and knead for 3-4 mins

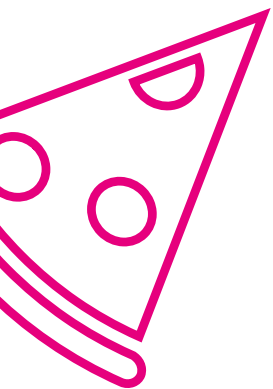
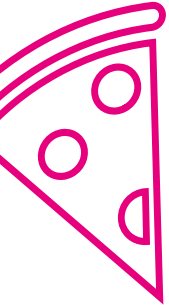
Roll dough into a ball, then flatten out using a rolling pin

Spread a generous layer of passata on the dough

Add toppings

Bake in oven for 15-20 minutes until crisp

Pizza recipe cut outs



Heat oven to 200 degrees/Gas mark 6

Make the pizza base

Spread the tomato sauce on the base

Add oregano or herbs

Add your toppings

Add

Add

Add

Add

Add

Add

Add the cheese

Put in the oven

Cook for 15 minutes

Take out of the oven

Shopping list and recipe

Shopping list

These are the ingredients for making one pizza.

Please double, triple, quadruple (etc.) for each one you wish to make.*

The base

- 350g plain flour
- 3 teaspoons baking powder
- 1 teaspoon salt
- 1 tablespoon olive oil

The topping

- 75g passata
- 100g mozzarella (grated)

Meat eater options

- 100g wafer ham (chopped)
- 40g cooked chicken

Veggie options

- 75g mushroom (sliced)
- 40g cherry tomatoes (halved)
- 25g baby spinach

...and whatever else you fancy!

Recipe

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3. Add 1 tablespoon oil and 170ml water then stir until it forms a soft non-sticky ball
4. Sprinkle flour onto a surface and knead for 3-4 mins
5. Roll dough into a ball, then flatten out using a rolling pin
6. Spread a generous layer of passata on the dough
7. Add toppings
8. Bake in oven for 15-20 minutes until crisp

* or you could use a pre-made pizza base

Quick tips

No ovens? No problem!

Use a wrap, spread with soft cheese, then add your toppings and enjoy!

Any allergies? Any way!

Use gluten-free flour to make the bases, or even gluten-free wraps. You can find both in the free-from section of any supermarket. You can also use lactose-free cheese for dairy-free pupils.

Very veggie? Very nice!

Add a rainbow of vegetable toppings for a healthier option. Vegan cheese makes a great pizza topping too!

