



Recipe of the Week

PIZZA



Wash your hands!

Remember we **MUST** think of our hygiene when working with food to stop germs from spreading!



Now it is your turn to make some pizza!

You will need to collect and measure your ingredients:

- 600g of strong white flour
- 10g of yeast
- 1 pinch of sugar
- 1 pinch of salt
- 1 tsp olive oil
- ½ pint of tepid (warm) water
- 300g chopped tomatoes
- 2 tbsp tomato puree
- 1tbsp oregano
- 1 ball mozzarella

And your special ingredients for your choice of topping.

Makes approximately 4 small pizzas

Ask and adult to turn the oven onto 200°C



Step 1.

- Mix the yeast with the tepid water.
- Stir well.
- Leave it to one side.



Step 2.

- Pour flour, sugar and salt into the bowl.
- Mix together with your fingers.



Step 3.

- Make a well in the middle of the ingredients using your finger.
- Add your olive oil into the well.
- Along with most of the water.



Step 4.

- Begin to knead the dough for fifteen minutes.

Wash your hands.



Step 5.

- Place your dough into a large bowl.
- Cover with a tea towel and place in a warm area for 45 minutes, your dough will now begin to prove.
- Now check how much your dough has risen.



Step 6.

While your dough is proving you can make your tomato sauce:

- Mix 300g chopped tomatoes with 2 tbsp tomato puree and 1tbsp oregano.



Step 7.

- Separate the proved dough into 4 equal balls. Gently roll the dough into a pizza base.
- Spread your tomato sauce evenly onto the pizza base.



Step 8.

- Slice the mozzarella and spread evenly on top of the pizza.



Step 9.

- Now choose your toppings and put them on your pizza: we choose pepperoni and basil.



Step 10.

- Place your pizza on a baking tray.
- Ask an adult to place your pizza in a preheated oven of 200°C for 15 minutes.



Step 11.

- Now tidy up your work station whilst you wait for your pizza to cook.
- Don't forget to check on your pizza and take it out of the oven!



Step 12.

- Time to enjoy your pizza!

