

What are we making?

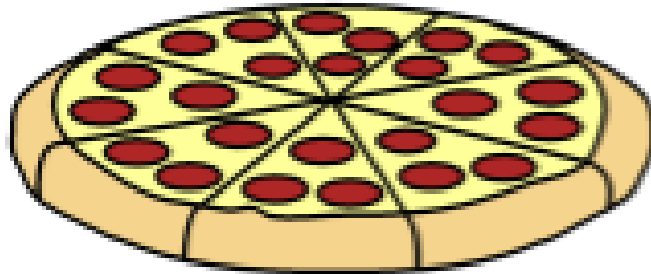
what

?



Pizza

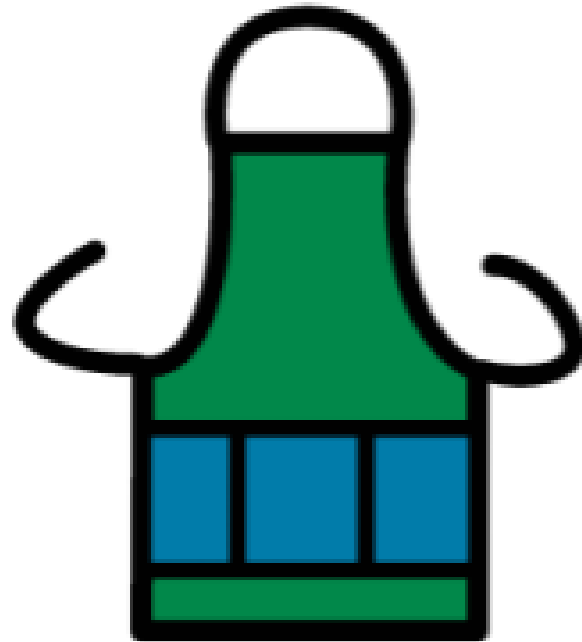
pizza



wash hands

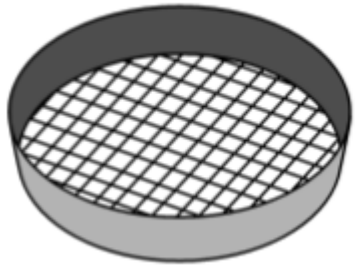


apron on



What we need

sieve



spoon



bowl



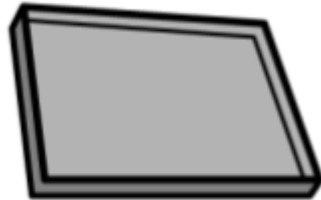
knife



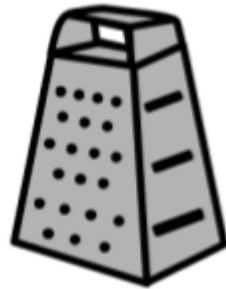
rolling pin



baking tray



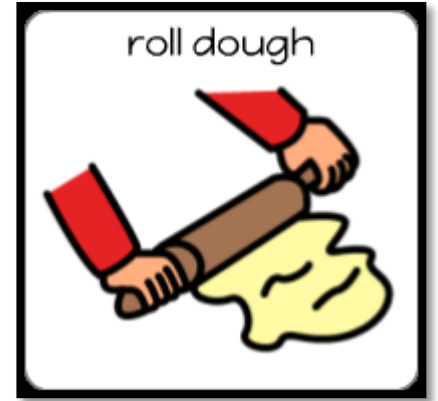
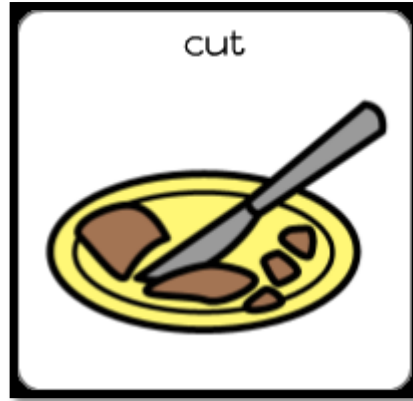
grater



oven



Skills you could practice



get ingredients

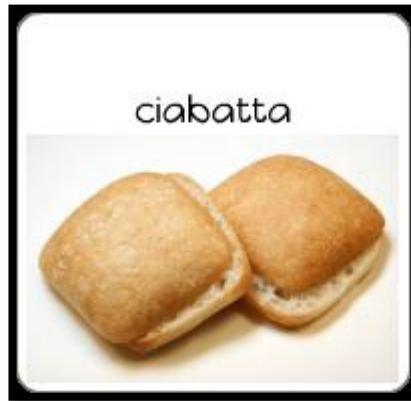




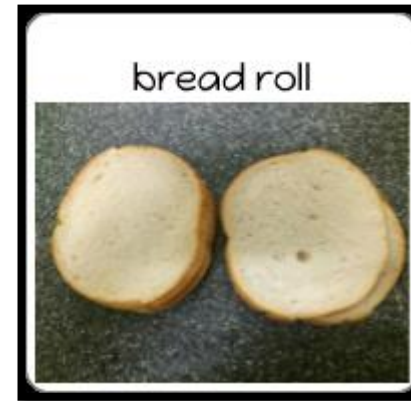
Choose your base



pizza base



ciabatta



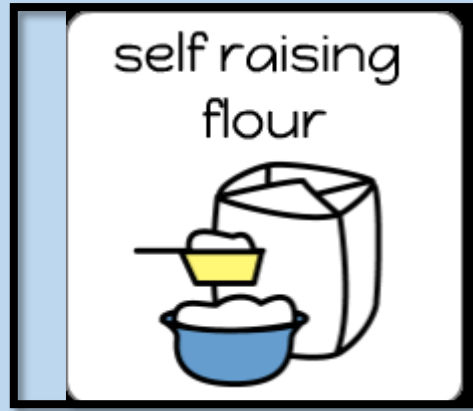
bread roll



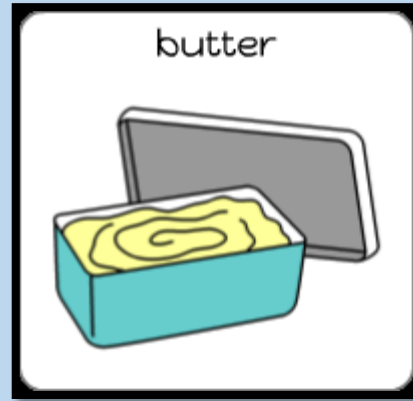
make your own

Pre-made pizza base/ciabatta bread/bread roll
or
make your own base (see blue slides)

Make your own scone-base



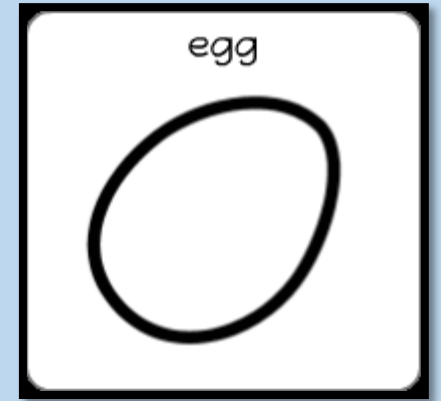
225g self raising flour



50g butter



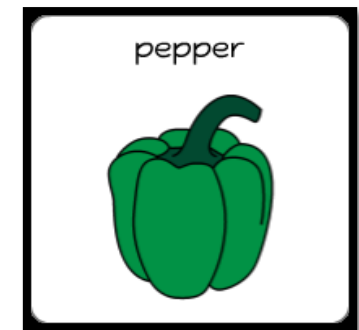
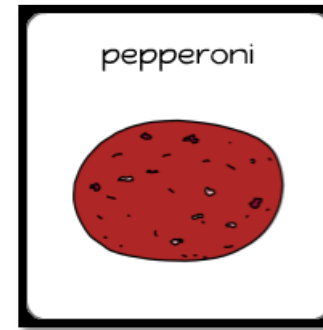
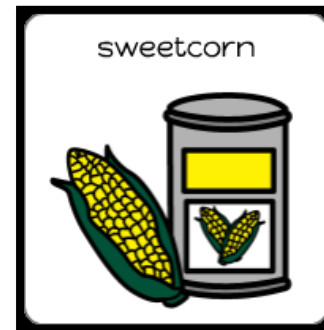
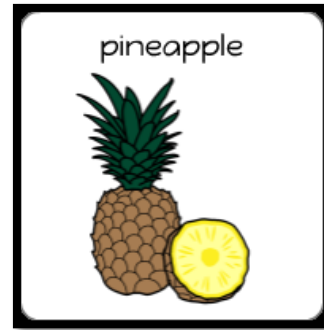
100ml milk



1 egg

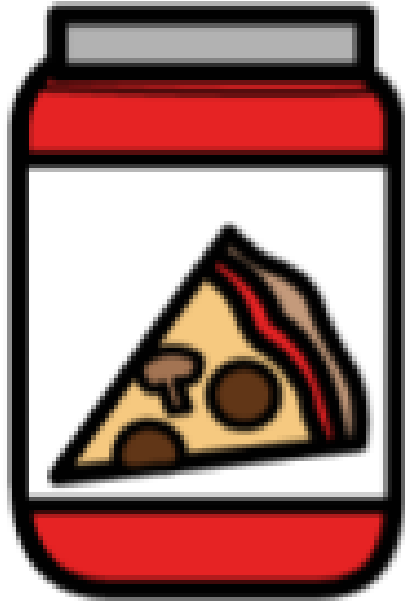


Choose your toppings

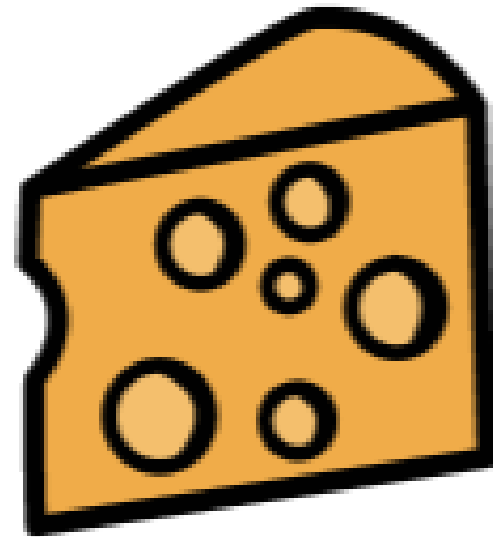


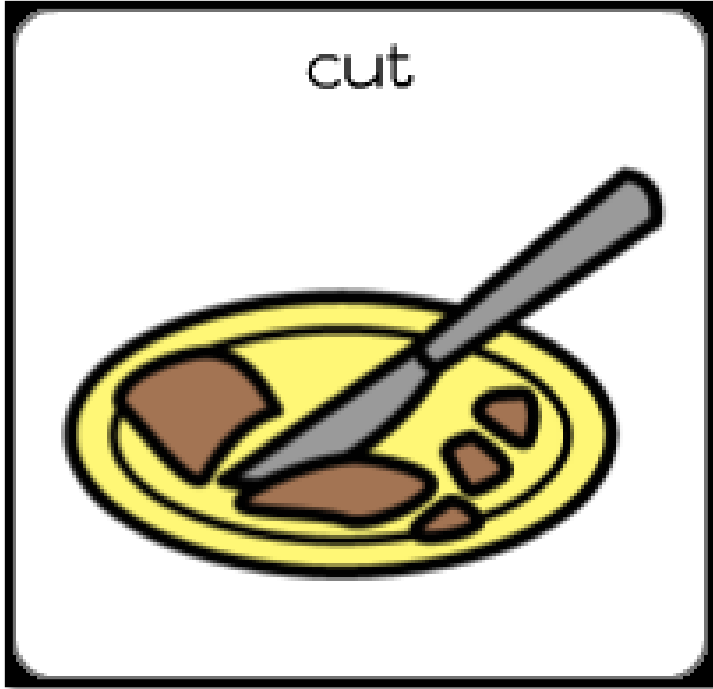
Some ideas for toppings, ham, mushrooms, pineapple, sweetcorn, pepperoni, peppers.
You can have whatever you like on it.

tomato puree



cheese



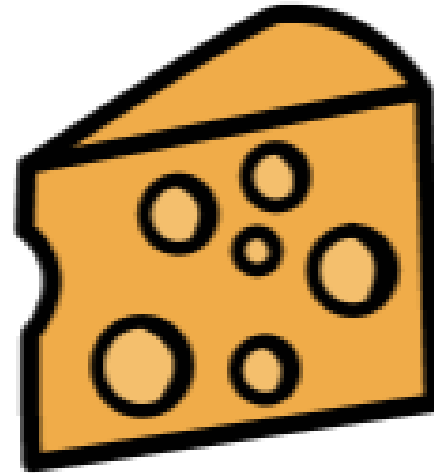


Cut your toppings in to small pieces

grate



cheese

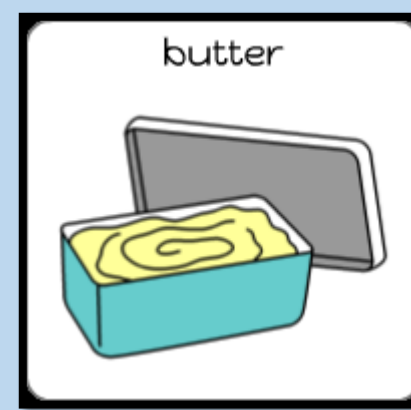
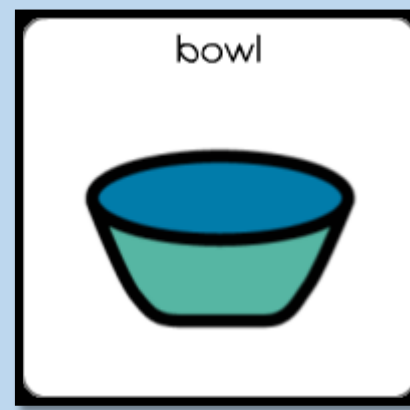
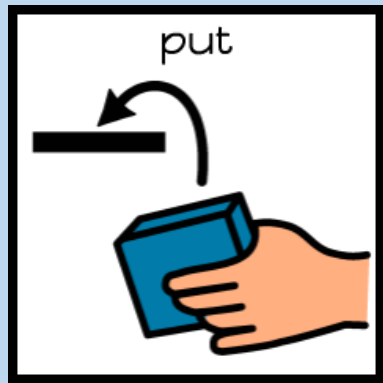


Grate your cheese

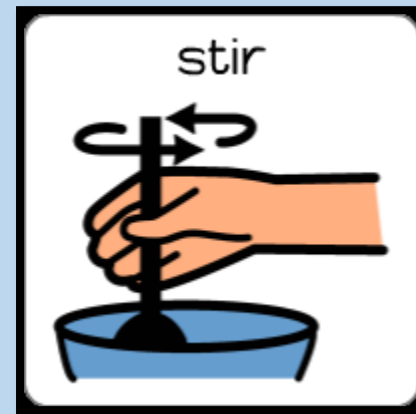
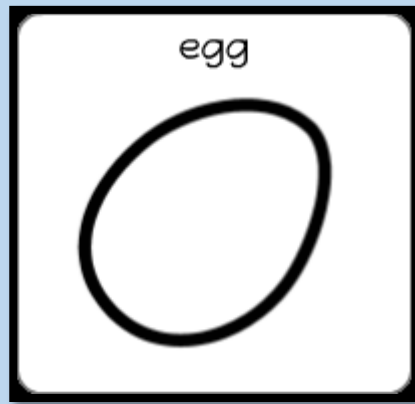
What to do



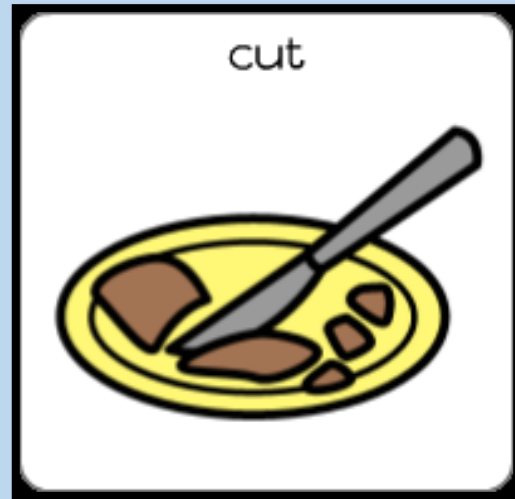
To make your own base



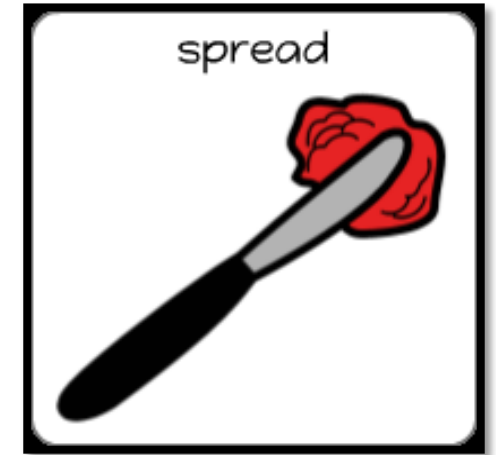
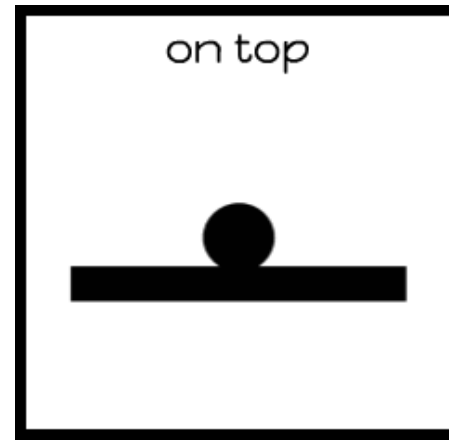
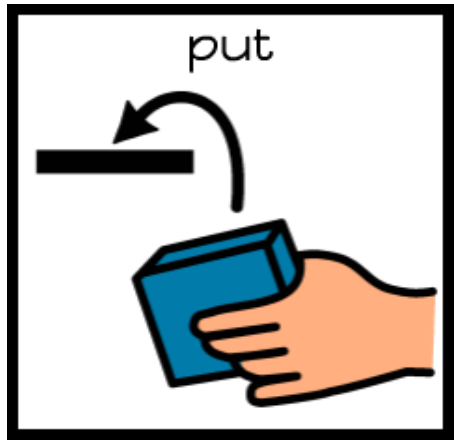
Sieve flour in to a bowl, put butter in and rub together.



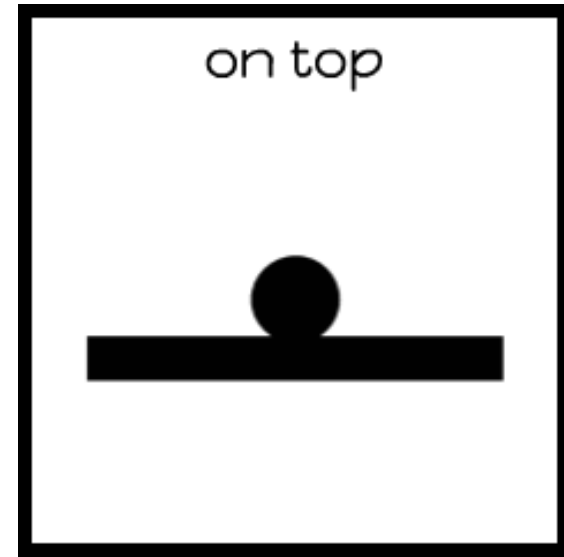
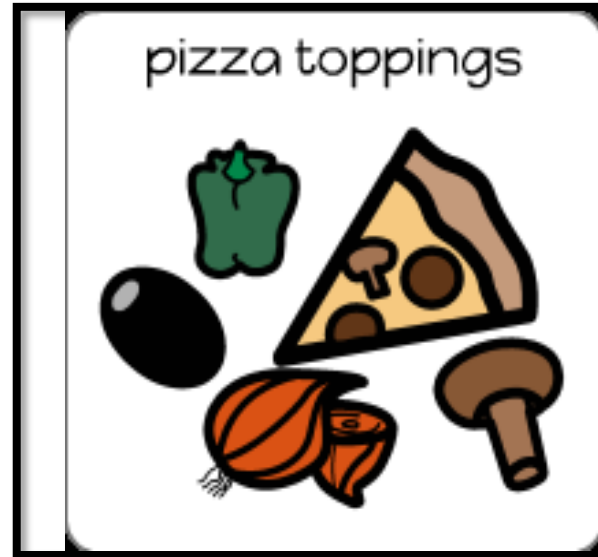
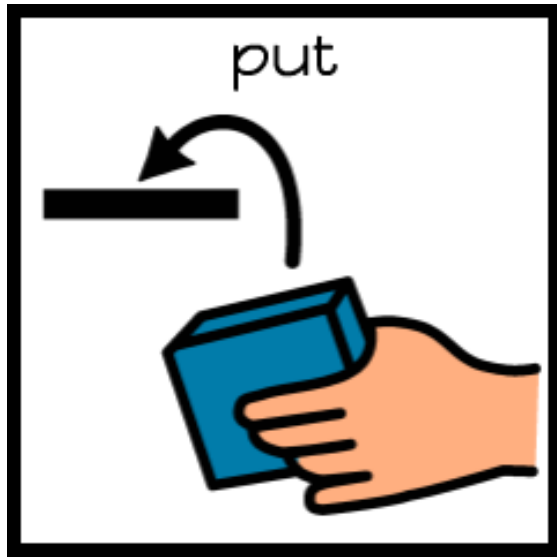
And egg and milk and stir together



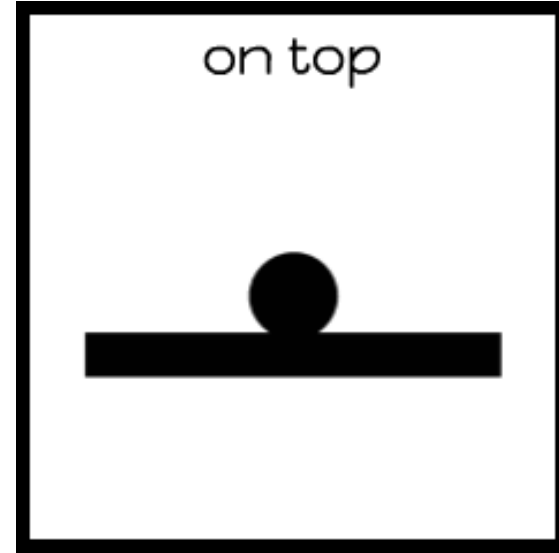
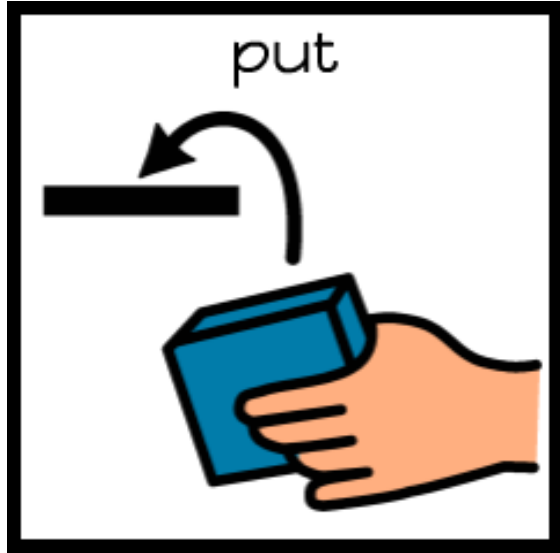
Make mixture into a ball, divide in to 2 and roll out



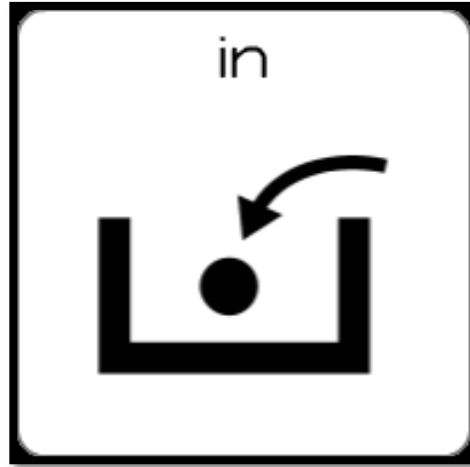
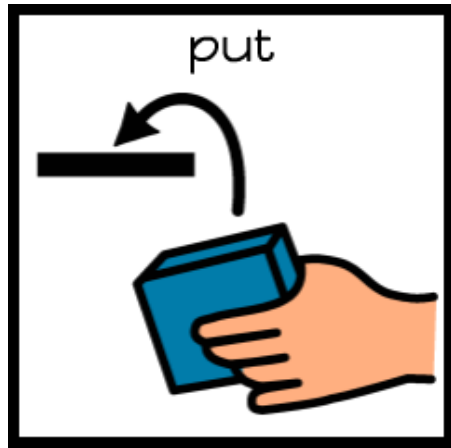
Put tomato puree on top and spread all over.



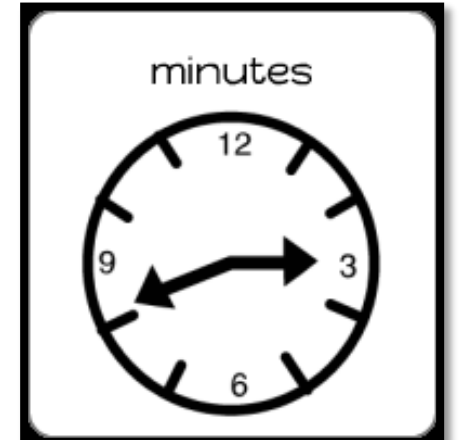
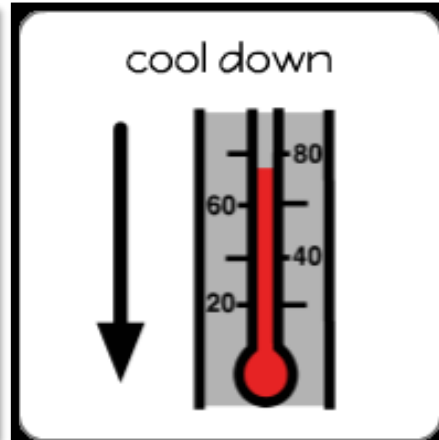
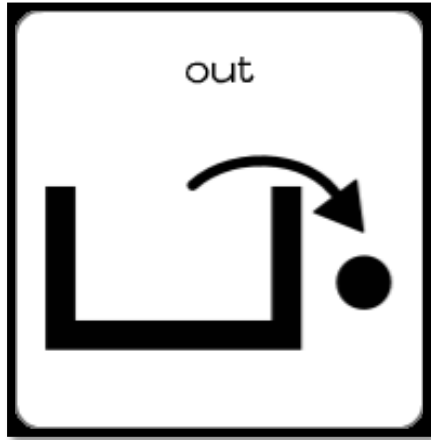
Put your chosen toppings on the base



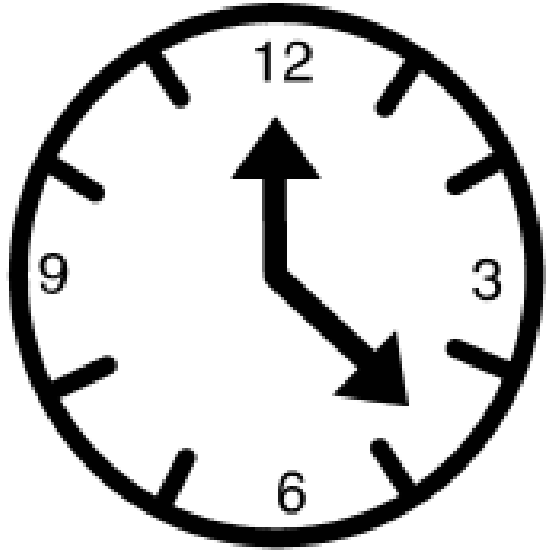
Put cheese on top.



Put in to the oven
on 180c/gas mark 5
for 18 mins



Take out of oven and cool for 5 minutes before eating.

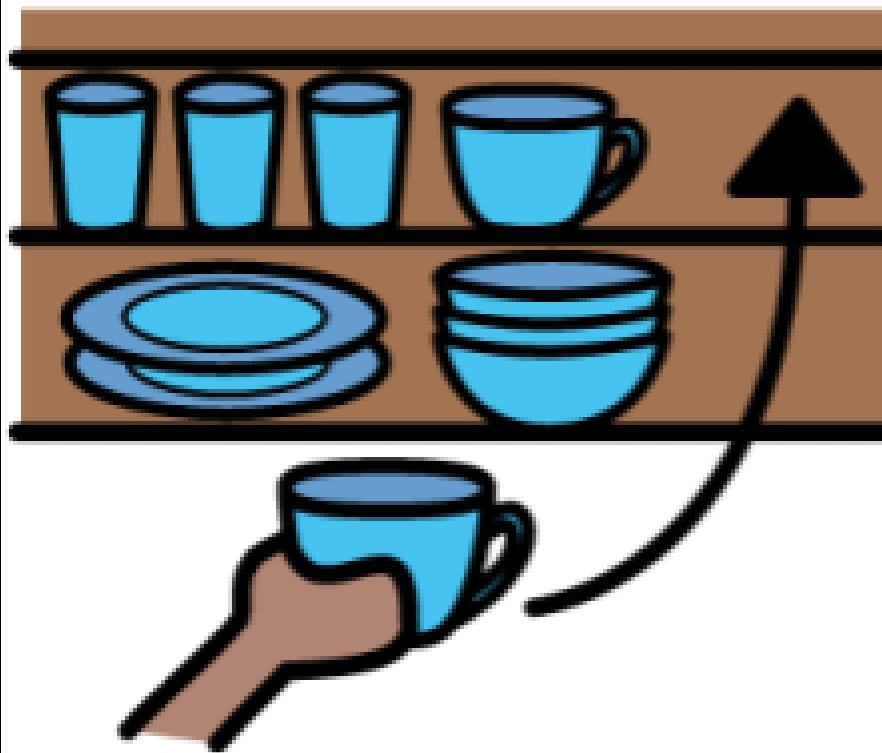


Time to tidy up

wash dishes



put dishes away



clean table



finished

