

# Easy Pizza / Perfect Pizza



**You will need**

- Pre-made Pizza Base (1 per person)
- Passata or Tomato Puree
- Grated Cheese (Mozzarella or Cheddar)
- Other Toppings (of your choice)
- Oven and other kitchen utensils

**Before you begin**

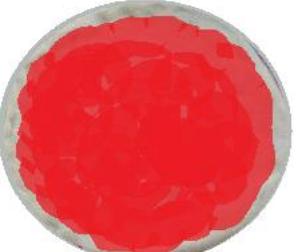
Make sure you wash your hands.

**Have a go**



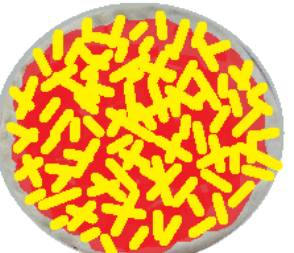
Unwrap the pizza base and place it on a baking tray.

**STEP 1**



Spread on the tomato pasatta or tomato puree.

**STEP 2**



Add cheese and other toppings. Bake until crisp in the oven 200 C or gas 7 till crispy.

**STEP 3**

**Additional Information**

Think about the place where Pizzas were first made.

Naples in the south of Italy was the place that pizzas were first made in the 18th century to provide an easy to make but tasty meal. It became popular in other Countries as Italians travelled around the world to live in other parts of the world.

If you want to develop your pizza making skills, why not make your own base using 400g plain flour, 7g packet of quick yeast, 1 tbp salt, 1 tbp caster sugar, 2 tbsps olive oil, 1 tbsps semolina. Method: put all dry ingredients into a bowl to mix, then add the oil and approx. 225ml of water to bring the dough together. Knead well and roll out to make a 25cm pizza.



**Reflection**

This activity reminds everyone that an exciting part of being a good citizen is being able to share special things (such as food) with other people.

Pizzas are the perfect food to share – can you think of food from other countries that are good to share?



**Safety**

Food – Check for food allergies before you begin.

Make sure you have suitable areas for storing and preparing food to avoid cross-contamination risks.

Check with an adult before starting this activity.

**All Activities are taken from the Scout Association’s Great IN Doors programme.**