

'Make it yourself'

Pizza

If pizza is fun to eat then it is certainly fun to make.

For this idea, we have used pre-made pizza bases which are available from all supermarkets. Using these fairly cheap alternatives saves a lot of time and you can get going on the fun part straight away.

If you want to make you own pizza from scratch, then the recipe for pizza base dough is available on the following web sites.

www.jamieoliver.com/recipes/pizza-recipes/pizza-dough

www.pizzarecipe.org.uk

www.pizzabase.com.au

If you use pre-prepared bases they will always come with instructions on how long to cook them and at what temperature. Usually, depending on their size, and type, thick or thin, you will need a moderate heat for about 15-20 minutes.

So besides the pizza bases you will need some tomato paste, cheese and your toppings.

Although authentic pizzas use mozzarella, you can also use cheddar for your pizzas.

First cover the base with tomato paste. This comes in jars usually and is sort of a thicker and tastier version of tomato sauce. Put a couple of good spoonfuls on the middle of the base and then use the back of the spoon to spread it evenly all over the base. The reason you need to make sure you cover the base is that the cheese will stick to the paste and the paste will stop the base from charring and going hard. If you can't cover all the base, use a little more paste.

Grate your cheese and cover the tomato paste with a good layer.

A tip on how to do this is to add the cheese and then tilt the pizza and shake it gently. All the excess cheese will simply fall off.

Next add your toppings. Here are a few suggestions, which you can use on their own or combine.

Cooked chicken

Cooked bacon

Ham

Pepperoni sausage

Sweet Corn

Peppers

Onion *(Try red onion for a milder sweeter taste)*

Mushrooms

Add the toppings and be generous. Spread the toppings evenly over the base so everyone gets a fair share and put it in the oven following the recommendations on the pizza base instructions. If you have a fan assisted oven you may need to cook it for slightly less time.

It can go straight on to the wire oven shelf with nothing underneath as the spaces between the wire help the pizza to cook through. You can put something underneath it though, as sometimes the cheese melts and drips off.

When it is cooked remove from the oven, cut into slices and serve.

A tip to get a cooked pizza out of the oven without it breaking or getting burned. Open the oven door and put a chopping board against the oven shelf. Use a wooden spatula or spoon and gently pull the pizza off the shelf and onto the board. *(If the board is one of the really thick and heavy ones, ask for help and get someone to hold the board while you do the sliding. Put the board on the worktop and it is ready to cut.)*

This is a great recipe if you have friends round for tea or a sleep over, but be warned - this is a tasty and very popular dish. If you cook it for your family there is every chance you will be asked to cook it again. One middle school pupil we spoke to cooks pizza for her entire family every Friday, so expect it to be popular.