

## Perfect Pizza!

*Making pizza with kids is an amazing birthday party/fun class activity. Set up a pizza station on a table, with bowls of toppings, sauce and a piece of dough for each child. They'll enjoy rolling their dough out, spreading on the sauce, and choosing their toppings. The children will feel like proper chefs if you give them chef hats and aprons, too.*

Preparation Time: 1 hour 10 minutes

Cooking Time: 10/15 minutes

Total Time: 1 hour 20 minutes

(Vegetarian)

Serves 8 (big children! Little ones will be able to share)

### Dough (8 pizzas)

**800 g strong white bread flour**

**200 g fine ground semolina flour or strong white bread flour**

**1 level tablespoon fine sea salt**

**2x7 g sachets of dried yeast**

**1 tablespoon golden caster sugar**

*You can also use a ready-made pizza bases, available in most good food stores*



### Tomato sauce

**2 cloves of garlic**

**1 bunch of fresh basil**

**olive oil**

**2 x 400 g tin of quality plum tomatoes**

*You can also use a ready-made passata, available in most good food stores*

### Toppings

**Mozzarella cheese**

**Peppers**

**Pineapple**

**Mushrooms**

**Olives...**

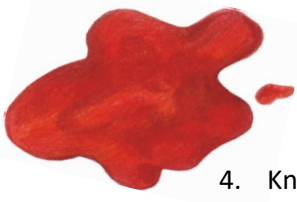
*... be adventurous and try your own toppings!*



### Instructions for starting from scratch

1. For the dough, pile the flours and 1 level teaspoon of sea salt onto a clean surface and make a well in the centre.
2. Add the yeast and sugar to 650ml lukewarm water, mix together and leave for a few minutes, then pour into the well.
3. Using a fork and a circular movement, slowly bring in the flour from the inner edge of the well and mix into the water. Continue to mix, bringing in all the flour – when the dough comes together and becomes too hard to mix with your fork, flour your hands and begin to pat it into a ball.





4. Knead the dough by rolling it backwards and forwards, using your hands to stretch, pull and push the dough. Keep kneading for 10 minutes, or until you have a smooth, springy, soft dough.
5. Place the dough in a lightly greased bowl, cover with clingfilm and leave in a warm place to prove for 45 minutes, or until doubled in size.
6. For the sauce, peel and finely slice the garlic, then pick the basil leaves and finely chop the stalks.
7. Heat 1 tablespoon of oil in a pan on a medium-low heat, add the garlic and basil stalks, then cook gently for a couple of minutes, or until the garlic is lightly golden, then add most of the basil leaves, the tomatoes, and a pinch of salt and pepper.
8. Leave the sauce to tick away for around 20 minutes, or until smooth, breaking up the tomatoes up with a wooden spoon. When the time's up, taste, and season to perfection.
9. To assemble the pizzas, divide 8 equal balls.
10. Flour each dough ball, then cover with clingfilm, and leave to rest for about 15 minutes – this will make them easier to roll it thinly.
11. Dust a clean surface and the dough with a little flour or semolina, and roll it out into a rough circle, about ½cm thick.
12. Tear off an appropriately sized piece of tin foil, rub it with olive oil, dust well with flour or semolina and place the pizza base on top. Continue doing the same with the remaining dough, dust with a little flour so you can pile them up. Cover with clingfilm and place in the fridge.

#### **Instructions for starting from shop bought bases and sauce**

13. When you're ready to cook the pizzas, preheat the oven to 250°C/500°F/gas 9.
14. At this stage you can apply your toppings: spread the tomato sauce over the base, spreading it out to the edges. Tear over the mozzarella and scatter with basil leaves. Add any other toppings you like and season.
15. Cook the pizzas one by one on pieces of tin foil directly on the bars of the oven shelf, towards the bottom of the oven (make sure they're not too big – otherwise they'll be difficult to manoeuvre). Cook for 7 to 10 minutes, until the pizzas are golden and crispy.



**For all recipes, a minimum of close supervision is suggested. It is suggested that teacher/parent peels, chops and grates. Please be careful when using all cooking equipment, including ovens.**

