

Recipe for:

Mini Rainbow Pizzas

Preparation time: 20 minutes

Cooking time: 20 minutes

Makes: 4-6 Mini Pizzas

Ingredients

300g strong white flour
 $\frac{1}{2}$ x 5ml spoon salt
1 x 15ml spoon oil
1 sachet quick acting yeast (7g)
200ml warm water
250g Tomato Passata
500g Grated Mozzarella
Assorted vegetables in rainbow colours.

Equipment

Mixing Bowl
Mixing Spoon
Measuring Spoons
Measuring Jug
Grater
Baking Tray
Greaseproof Paper
Dessert Spoon for the passata
Weighing Scales

Description



Instructions

1. Preheat the oven to 200°C or fan 190°C gas mark 7.
2. Grease or line the baking tray.
3. Place the flour and salt into the mixing bowl.
4. Stir in the yeast.
5. Make a well in the centre of the flour and add warm water and oil.
6. Work into soft dough with your hand.
7. Turn onto a lightly floured surface and knead for 5-10 minutes until smooth.
8. Place the dough in the bowl. Cover with cling film and leave to rise in a warm place until doubled in size.
9. Prepare your chosen pizza toppings making sure you have all the rainbow colours.
10. Roll out your dough and finish with your favourite toppings.
11. Cook in oven for 20-25 mins until cheese is started to brown slightly and the crust is golden.