



SPIDER PIZZAS

Preparation time: 60 minutes

Cooking time: 15 -20 minutes

Makes: enough for 1 large Pizza

For the Pizza Base:

Ingredients

150g strong white flour or 00 flour

Pinch Salt

1 x 5ml oil

1/2 sachet quick acting yeast (7g)

150 ml warm water

2 Tablespoon Passata

One pepper cut into sticks for spider legs

2 Black Olives for eyes

Handful of cheese



Equipment

Baking Tray

Weighing Scales

Mixing Bowl

Measuring Jug

Measuring Spoons

Flour Dredger

What to do:

Preheat the oven to 200°C or fan 190 gas mark 7.

Grease or line the baking tray.

Place the flour and salt into the mixing bowl.

Stir in the yeast.

Make a well in the centre of the flour and add warm water and oil.

Work into soft dough with your hand.

Turn onto a lightly floured surface and knead for 5-10 minutes until smooth.

Place the dough in the bowl. Cover with cling film and leave to rise in a warm place until doubled in size.

Prepare your pizza toppings.

Roll out your dough and decorate your pizza as shown in the picture with your toppings.

Cook in oven for 20-25 mins until cheese is started to brown slightly and the crust is golden.

Or Store in fridge for up to 24 hours if not used please throw away!