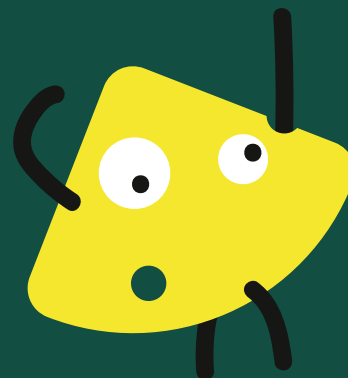


Homemade Pizzas



1hr



220C



4-5



4 days



best on tablet

Ingredients (serves 4-5)

- Flour x 400g (plus more for dusting)
- 7g sachet fast action dried yeast
- Sugar for the dough x 1 tsp
- Salt
- Olive oil x 2 tbsp
- Warm water x 225ml
- Tinned tomatoes / polpa x 1 can
- Garlic Paste x 1 tsp
- Sugar for the sauce x 1 tsp
- Balsamic vinegar x 2 tsp
- Oregano x 1 heaped tsp
- Black pepper
- Red onion x 1
- Pepper any colour x 1
- Tomatoes x 6/7
- Sweetcorn x 1 handful
- Cheese x about 150g per pizza
- Pepperoni x 12
- Parma ham x 3 pieces
- Rocket x 80-100g
- Tomatoes x 15
- Cucumber x 1/3
- Pomegranate seeds x 1 handful
- Pine nuts x 1 small handful
- Parmesan x 1 handful
- Balsamic glaze to taste

Equipment

- Knife
- Chopping board
- Waste bowl
- Prep bowls x 2
- Prep plates x 2
- Timer
- Bowl to serve your salad
- Large spoon
- Teaspoon
- Rolling pin
- Roasting trays x 2
- Parchment paper

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Allergens : Cereals containing gluten,
Milk, Sulphur dioxide

Method

Step 1: To load your interactive cooking lesson and follow along, scan the QR code on your box or recipe card, or go to jnrchef.co.uk and log in.

Step 2: Get all the required equipment ready and wash your hands. Preheat the oven to 220°C.

Step 3: To make the dough, combine the flour, yeast, sugar and a pinch of salt in a bowl. Make a well in the center and add a generous drizzle of olive oil along with 225ml of warm water. Mix with your hands until fully combined. Transfer the dough to your board, knead and add flour as needed until the dough is smooth and not sticky. Place it on a plate, cover it with the bowl and let it prove in a warm area until it doubles in size. Wash your hands and clean your board.

Step 4: To make the tomato sauce for the base, carefully add the tinned tomatoes to a bowl. Then, add the garlic paste, sugar, balsamic vinegar and oregano. Season with a little salt and pepper, then mix to combine.

Step 5: Carefully ask an adult to place both roasting trays in the oven to heat up for the pizzas.

Step 6: For the toppings, carefully chop the red onion and pepper into slices and place them on a prep plate. Then, chop the tomatoes in half and add them to the plate.

Step 7: Cover your board with flour, ready to roll out the dough. Cut the dough in half, cover the rolling pin with flour and roll each half out to the size of your roasting trays. If it gets sticky, add more flour. Lay out parchment paper and using your rolling pin, carefully pick up the dough and place it directly onto the paper.

Step 8: Drain your sweetcorn. Take the tomato sauce and using a large spoon, spread a nice layer of sauce over each pizza dough. Then, add a generous layer of cheese and time to get creative with your toppings!

Step 9: Ask an adult to take the trays out of the oven. IMPORTANT! To prevent burning your fingers, slide the pizzas onto a board before placing them on the hot trays (see video for reference).

Step 10: Bake the pizzas in the oven for 12–15 minutes, depending on how crispy you like them. Get a timer set.

Step 11: For the salad, first add the rocket to a large bowl. Carefully chop the tomatoes and cucumber as you like and add them to the salad. Then, sprinkle over the pomegranate seeds, pine nuts and Parmesan. Finally, drizzle over the salad with balsamic glaze.

Step 12: Ask an adult to carefully help you remove the pizzas from the oven.

Step 13: Slice the pizzas however you like and serve them with your salad.

Step 14: Dig in and enjoy! Don't forget to wash the dishes afterward!

