

Rainbow Pizza

Make this delicious recipe from scratch by following the recipe below or create a pizza base using a flat bread, pitta bread or tortilla wrap.

Ingredients:

Made from scratch pizza base:

- 85g white strong flour
- 85g wholemeal flour
- 10g hard vegetable fat
- 3g dried yeast
- 2g salt
- 2g sugar
- 85ml lukewarm water



Equipment:

Bowl, measuring jug, fork, baking tray, knife, chopping board, spoon, grater

Method:

Made from scratch dough:

1. Rub the vegetable shortening into the dry ingredients until it feels like breadcrumbs.
2. Slowly add the water and using a fork, mix thoroughly until a soft, sticky dough is created.
3. Make into a ball shape with hands, keep adding flour until it is no longer sticky.
4. Leave the dough for five minutes in a warm place so the yeast can start to work.
5. Flatten with your hand to create a round pizza base and place on a greased baking tray.



SERVES 6

Topping:

- 400g tin chopped tomatoes
- 1 tbsp tomato puree
- 1 tsp dried mixed herbs
- ½ small pack cheese (or approx. 150g)
- Vegetable toppings of your choice:
sweetcorn, mushrooms,
mixed peppers,
red onions, spinach,
cherry tomatoes,
wild rocket, basil,
pineapple



TOP TIP

Make a rainbow of colour with all your favourite toppings.

Toppings:

1. Preheat the oven at 220°C / gas 7 / 425°F.
2. Combine tomato puree and chopped tomatoes and spread onto pizza base.
3. Carefully chop vegetables into thin slices and top the pizza base. Try making a funny face or spelling your name with the toppings!
4. Grate the cheese. Sprinkle the cheese over the pizza and garnish with mixed herbs.
5. Place in the oven for 10-15 minutes until the cheese is bubbling and golden.