

Family Meal

# KIDS MINI PIZZAS

Make pizza for the family with a homemade base and delicious healthy toppings. This simple and delicious meal of flatbread baked with various toppings originally comes from Italy, from Neapolitan cuisine, but has become popular in many parts of the world.

## INGREDIENTS

### Pizza Dough

300g flour

1 teaspoon instant yeast

1 teaspoon salt

1 tablespoon olive oil

200ml warm water

### Tomato Sauce

2 garlic cloves, crushed

1 tablespoon olive oil

200ml passata

### Toppings

Large piece mozzarella, grated

Salami or Ham

4-6 button mushrooms

1 small red capsicum

Bunch fresh basil

**JUNIOR CHEF  
CHALLENGE**



UP FOR THE CHALLENGE?

SCAN THE QR CODE AND FIND  
A RECIPE TO MAKE YOUR OWN  
FRESH TOMATO SAUCE!



# KIDS MINI PIZZAS

## METHOD

### STEP 1

Tip the flour into a bowl. Stir in the yeast and salt. Make a well in the centre and pour in warm water (make sure it's not too hot). Add the oil. Stir together with a wooden spoon until you have a soft, fairly wet dough. Tip the dough out onto a lightly floured surface and knead for 5 minutes until smooth. Cover with a tea towel and set aside for an hour until the dough has puffed up and doubled in size.

### TIME POOR?

GRAB SOME PRE-MADE PIZZA BASES OR PITA BREADS INSTEAD OF MAKING YOUR OWN DOUGH!

### STEP 2

- Heat oil in small pan
- Add garlic and fry briefly
- Add passata
- Simmer sauce until it thickens



### JUNIOR CHEF CHALLENGE:

Skip step 2 and scan the QR code to make your own fresh tomato sauce



### STEP 3

- Slice mushroom and capsicum
- Grate mozzarella
- Tear salami or ham into small pieces
- Pick and tear fresh basil leaves

### STEP 4

- Preheat oven to 220c fan forced
- Knead the dough quickly
- Tip dough onto lightly floured surface and cut into 3-4 small balls
- Roll out each ball into a thin circle

### STEP 5

- Place your mini pizza bases on lined baking tray
- Smooth tomato sauce over bases with the back of a spoon
- Scatter over half the mozzarella
- Add toppings
- Add more mozzarella!
- Bake for 8-10 minutes until crisp
- Let your pizzas rest for a few minutes to cool down and enjoy!



MAKE SURE A PARENT OR GUARDIAN ARE ASSISTING YOU WITH THE HOT STOVE AND OVEN.