



HOT AND SPICY PIZZA



SHOPPING LIST

MAKES 2 MEDIUM PIZZAS



Self raising flour



Baking powder



Salt



Olive oil



300g Tomatoes



Basil



Tomato Paste



Cheese



1 red pepper



1 small onion



Salami



Chilli

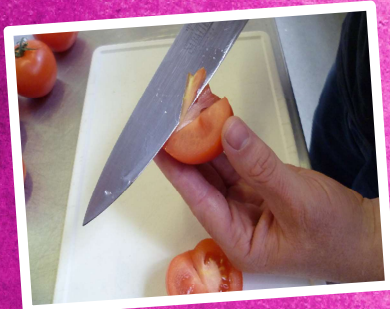
HOW TO COOK



Put your oven onto the highest temperature



cut all your tomatoes in half



Cut out the green stalks in the middle and throw them away



scoop out the seeds with a teaspoon and throw them away



put all the tomatoes in a blender



Add 1 tablespoon of olive oil



Add 5 basil leaves



Add 1 tablespoon of tomato paste



Blend together until smooth
and leave to the side



put 2 cups of flower in a bowl



put 2 teaspoons of baking
powder in the bowl



Add 1 teaspoon of salt to the bowl



add 2 tablespoons of
olive oil to the bowl



Add $\frac{1}{2}$ cup of water to the bowl



Mix together with your hands



Until it has formed a ball of dough



Knead for 3 minutes

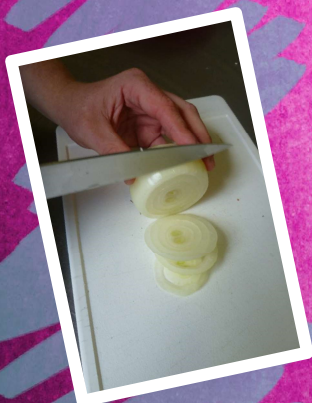


The dough should be soft
but not sticky

put your dough to one side while you
prepare your toppings



Thinly slice the pepper



Thinly slice the onion



Thinly slice 1 chilli



split the dough into 2 pieces and
roll each piece out until is
round and 1cm thick



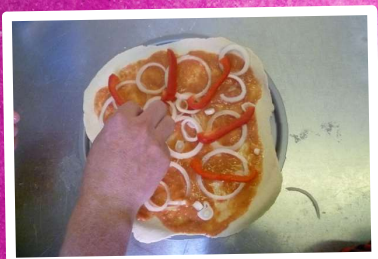
Put the rolled out pizza base
on a baking tray



Spoon on the tomato topping until
the pizza base is covered



Add the onion to the base



Add the pepper to the base



Add the salami and chilli to the base



Sprinkle the cheese over the top



Put in the oven for 10 - 15 minutes



Until the pizza is brown and
the cheese bubbly



Serve and enjoy