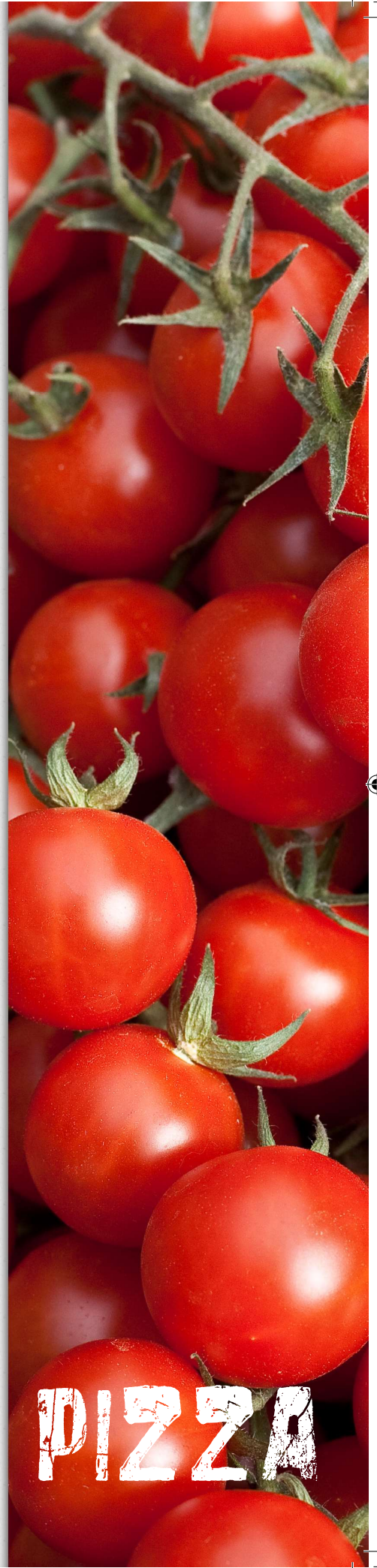


P19

MARSHMALLOW



PIZZA

SHOPPING LIST

MAKES 2 MEDIUM PIZZAS



Self raising flour



Baking powder



Salt



Olive oil



300g Tomatoes



Basil



Tomato Paste



Cheese

HOW TO COOK



Put your oven onto the highest temperature



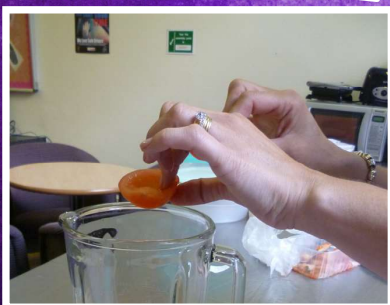
cut all your tomatoes in half



cut out the green stalk 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

Leave to one side while you
prepare your pizza base



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



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



Sprinkle the cheese over the top



put in the oven for 10 - 15 minutes



When the pizza is brown and the cheese bubbly - It's done!

