

Pitta Pizzas

Ingredients:

- 1 wholemeal pitta bread
- ½ clove of garlic
- 1 dessert spoon of tomato puree
- A pinch of oregano
- 2 slices of olives
- A few strips of mixed coloured peppers
- 1 cherry tomato
- 1 teaspoon sweetcorn

Equipment:

- 1 chopping board
- 1 plate
- 1 dessert spoon
- 1 small serrated knife

Prep:

- Wash all produce thoroughly
- Drain sweetcorn and place in a bowl
- Cut peppers into strips or get children to cut (approx. 3 peppers per 10 children)
- Peel and half garlic cloves
- Slice olives

What to do:

1. Peel and rub the garlic (flat side down) all over the pitta bread
2. Using the back of a spoon, spread the tomato puree right to the edges of the pitta bread
3. Using your fingers, sprinkle a pinch of oregano on top of the tomato puree
4. Carefully grate the cheese
5. Sprinkle the cheese over the pizza
6. Put two slices of olives onto the pizza as eyes
7. Chopping the tomato: find the dot on the tomato and put the dot face down on the board. This stops the tomato from wobbling
8. Use the bridge technique to cut the tomato in half
9. Place the half tomato in the middle of your pizza as a nose
10. Put a slice of pepper on as a mouth
11. Tear a couple of slices of pepper for spikey hair (or leave the pepper long for long hair)
12. Put the sweetcorn in the mouth as yellow teeth – this pizza hasn't been brushing it's teeth!
13. Your pizza is ready to go under the grill
14. Ask an adult to put the pizza under a hot grill for 2 minutes, or until the cheese has melted