Ask a grown up to make this with you!



Ahoy, Mateys!

This is our recipe for our

Mice Pirate Pizza!

It's fun to make and yum yum

yummy to eat!



Mice Pirate Pizza

1. Mix together the flour, yeast and salt. Stir in the water and olive oil, adding more flour a little at a time if the dough is too sticky. Form the dough into a ball, cover and let the dough rest for 15 minutes.

2. Ask your grown up helper to pre heat the oven to 200 C/Gas 6. Spread the dough onto a generoulsy floured baking 3. Spread the passata over the pizza base, layer on the mozzarella cheese and your choice of toppings. We quite like olives on our pizzas, ham and pineapple tastes lovely!

INGREDIENTS

250g plain flour

1 teaspoon dried active

baking yeast

1 pinch salt 300ml water

1 tablespoon olive oil

passata

two balls of mozzarella sliced or grated

your choice of toppings

4. Grown up helpers, bake in the preheated oven until the pizza base is puffed and golden, about 15 minutes.





