Making your Pizza

Emerging: Use equipment and ingredients with some help

Developing: Use different ingredients and equipment make recipes showing a range of skills

Securing: Use correct equipment with some accuracy and in an appropriate way

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| http://www.limoncello.co.uk/acatalog/giagpureetube.jpg | Image result for Yellow Pepper | http://www.freedigitalphotos.net/image/s_grated-cheese1.jpg | C:\Users\bainesl\AppData\Local\Microsoft\Windows\INetCache\Content.MSO\CAF95564.tmp | Image result for buttonmushroom |
| Tomato puree | ½ Yellow Pepper | 50g grated cheese | 1 Spring Onion  | 1 mushroom |

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1. Pre heat the grill to 200ºC.

1. 
2. 2. Put your (halved) baguette under the grill to toast for 5 mins.
3. 
4. 3. Carefully chop the pepper, onion and mushroom



1. 4. Spread tomato puree on top of the baguette slices using a butter knife or a spoon.



1. 5. Sprinkle cheese on top of the tomato puree.
2. 6. Add your toppings to the pizza.

1. 7. Place placed under the grill and cook until the cheese is golden brown.