



HOW TO MAKE A PIZZA



STEP 1



STEP 2



STEP 3



STEP 4



STEP 5



STEP 6



STEP 7



STEP 8



STEP 1 :

- SWITCH YOUR OVEN ONTO 220C AND ALLOW TO COME TO TEMPERATURE
- ASSEMBLE YOUR INGREDIENTS AND TOPPINGS
- BAKING SHEET

STEP 2

- PLACE THE PIZZA ON A BAKING SHEET
- SPREAD THE TOMATO SAUCE ACROSS YOUR PIZZA LEAVING AN EDGE OF ABOUT A CM ALL THE WAY AROUND

STEP 3

TIP : DO NOT USE TOO MUCH TOMATO SAUCE AS YOUR PIZZA WILL BE SOGGY

STEP 4

- ADD YOUR MOZZARELLA CHEESE EVENLY OVER THE TOMATO SAUCE

TIP: DO NOT USE TOO MUCH MOZZARELLA AS YOUR PIZZA WILL BECOME GREASY AND THE MOZZARELLA OVERY CHEWY

STEP 5

- ADD YOUR TOPPINGS

TIP : DO NOT OVERLOAD YOUR PIZZA AS THE TOPPINGS WILL TAKE LONG TO COOK AND THE BASE MAY BURN

STEP 6

- PLACE IN THE OVEN
- BAKE UNTIL THE CHEESE IS MELTED AND THE TOPPINGS COOKED

STEP 7

- REMOVE FROM THE OVEN AND BRUSH THE EDGES WITH OLIVE OIL

STEP 8

- TOP WITH YOUR SELECTED FRESH INGREDIENTS
- CUT AND ENJOY

MORE TIPS :

- 1. WHEN USING DIFFERENT PROTEINS, COOK THEM BEFORE PLACING ON YOUR PIZZA AS THEY WILL NOT USUALLY COOK IN TIME**
- 2. TOSS YOUR COOKED CHICKEN IN A SAUCE BEFORE PLACING IT ON YOUR PIZZA THEN IT WILL NOT DRY OUT WHEN COOKING**
- 3. IF YOU ARE USING FRESH FRUIT E.G. PINEAPPLE, CUT IT VERY THINLY OR THE MOISTURE FROM COOKING WILL MAKE YOUR PIZZA SOGGY**
- 4. IF YOU ARE ADDING AN EGG, DISCARD HALF THE EGG WHITE BEFORE PLACING IT ON THE PIZZA AS A FULL EGG TAKES TOO LONG TO COOK. MAKE A LITTLE 'DAM' WITH THE MOZZARELLA TO PREVENT THE EGG SPREADING TOO FAR**
- 5. FOR EXTRA CHEESY TASTE YOU CAN MIX A LITTLE GRATED CHEDDAR INTO THE MOZZARELLA BEFORE SPREADING IT OVER YOUR PIZZA**
- 6. GRATE A LITTLE PARMESAN OVER THE PIZZA AS IT COMES OUT OF THE OVEN FOR AN EXTRA CHEESY TASTE**
- 7. WHEN ADDING AVO TO YOUR PIZZA, ADD IT AFTER YOU HAVE COOKED THE PIZZA FOR A FRESHER TASTE**
- 8. WHEN ADDING SPINACH, BLANCH YOUR SPINACH AND SQUEEZE THE MOISTURE OUT THEN MIX A LITTLE DOUBLE CREAM WITH THE SPINACH BEFORE PLACING ON THE PIZZA**
- 9. IF YOU DON'T LIKE A TOMATO BASE USE CREAM CHEESE TO SPREAD ACROSS THE PIZZA INSTEAD AND SEASON WITH SALT AND PEPPER**