

Pizza margaita.

Ingredients

- 1 quantity pizza dough.
- 1 bottle of passata
- 2 brown onions
- 2 cloves of garlic
- handful of chopped oregano
- thyme
- sage.
- rosemary.

1½ cups of grated mozzarella.

1. Place frypan on stove with 1 tablespoon of olive oil.
2. Add garlic crushed, chopped onion to the pan. Once onion is cooked and soft add the tomato passata and the herbs.
3. Ask an adult to put your passata into a bowl.
4. Divide the dough into as many children you have in your group so each child can roll out their own pizza.
5. Grease your pizza trays, place your rolled dough on the tray.
6. Cover with passata, then place basil leaves on top.
7. Place your grated mozzarella all over the pizza.
8. Cook at 200 degrees Celsius until pizza is crispy and cooked.

* For our up day nibbles we will use our bigger scone cutters and cut out individual circles for mini pizzas.