

Making mini pizzas

These are great fun and watching the dough rise and double in size is 'magic'. But if you don't want to make your own dough try using a split muffin as a base. It works just as well and is less hassle!

For the dough you need -

375g strong plain flour
250ml warm water
1 $\frac{1}{2}$ teaspoons dried yeast
1 teaspoon sugar
2 tablespoons olive oil

Mix the yeast with 3 tablespoons of the warm water. Set aside for 10 minutes until it is frothy. Put the flour in a bowl and add the sugar and some salt and pepper. Make a well in the centre and pour in the frothy yeast liquid, add the rest of the water and the oil. Mix into a soft dough and then tip out on to a floured work surface and knead until it is smooth. Oil a large bowl, put the dough in, cover with cling film and leave in a warm place until it is doubled in size, about 40 minutes. When ready knead lightly and place on a floured surface.

This quantity will make 4 x 18cm circular pizzas.

For the toppings you need -

Smooth tomato sauce, such as a pasta sauce or passata
Grated cheese
Ham, cooked chicken and/or pepperoni
A variety of vegetables, e.g. a few olives, strips of pepper, slices of mushroom, spring onions, sliced fresh tomatoes, a few basil leaves, etc.

Pre-heat the oven to 220° C. Divide the dough into 4 and flatten into circles. Place onto a lightly oiled baking tray. Spread a few spoonfuls of tomato sauce over each pizza. Sprinkle with grated cheese and decorate as desired. Make a face or a pattern.

Try tomato for a nose, pepperoni slices for mouse ears, pepper strips for hair or eyebrows, olives for eyes, etc. Be as creative as you or the children like!

Once ready bake in the oven for about 12 minutes until risen, golden and bubbling.