

PIZZA HUNT

**EAT THEM
TO DEFEAT THEM**

FEATURING



Those terrible tomatoes have invaded the pizzas in **New York**.

They have set up their base in the pizza slices and recruited a few of their fiendish friends. Don't let them escape.

Your mission is to help the kids find them, eat them to defeat them and let out our victory cheer...



**THIS SLICE
IS MINE!**



A pizza slice with plenty of vegetables. We have suggested a super tasty and healthy version with a veg stuffed pizza crust and chunky veg topping, but you can use any pizza slice as long as it has a vegetable topping. The secret will be to keep it fairly chunky so the kids can find it - eat it and defeat it.

Method

Yield **10**

Here's our recommended recipe, or you can simply adapt your own recipe – just keep the veg chunky and serve with a reminder to the children to **Eat Them to Defeat Them** and say **"This slice is mine!"**

- 1** Pre heat oven to **GM4/350°F/180°C**
- 2** In a suitable bowl add the pizza base mix, courgette, carrot, sweetcorn, broccoli, and tepid water, using your hands bring all of the ingredients together to form a dough.
- 3** Sprinkle a work surface with a little extra of the base mix and continue to knead the dough for about five minutes until the dough has a smooth outer texture.
- 4** Roll the dough into a roundish shape and place onto an oiled baking sheet and leave to rest.
- 5** Place a suitable pan on the stove to heat and add the butter or plant-based alternative, sweetcorn, red pepper, and courgette, continue to cook until the vegetables begin to soften then remove from the heat.
- 6** Evenly spread the tomato pizza sauce on the pizza base and top with the grated cheddar cheese or plant-based alternative, add the sliced tomatoes and the cooked vegetables to the top making sure that they are evenly spaced.
- 7** Place the pizza into the preheated oven and continue to cook until golden brown and well risen.
- 8** Probe and record temperature - must be above 75 °C
- 9** Remove from the oven, sprinkle with the chopped parsley, portion, and serve.

Serving suggestions

You could use a standard school pizza and add extra vegetables on top.

We recommend a healthier base such as wholemeal.



Ingredients

Base

400g pizza base mix (plus extra for dusting)
40g courgette, grated
50g carrot, grated
50g sweetcorn
50g broccoli, chopped
260ml tepid water

Topping

20g butter or plant-based alternative
75g sweetcorn
½ red pepper
75g courgette, diced
170g tomato pizza sauce
100g cheddar cheese or plant-based alternative, grated
2 tomatoes, sliced
1 tsp parsley, finely chopped

