



Happy Days Nurseries & Pre-Schools

Pitta Pizzas



Ingredients: (makes 8 pizzas)

Pizza Base

2 teaspoons fast-action dried yeast
300ml warm water
500grams strong white bread flour
2 teaspoons salt
1 tablespoon olive oil

Topping

Passata
Mixed Herbs
Grated Cheese
Variety of other topping such as vegetables, ham, pineapple, chicken, sweetcorn etc.

Equipment:

Bowl
Mixing spoon
Jug
Chopping board
Rolling pin
Baking tray
Cheese grater

Directions :

1. Mix the yeast and warm water into a bowl
2. Leave it to sit for 5 minutes until the yeast is super bubbly
3. Add the flour, salt and olive oil
4. Mix together into a soft dough
5. Knead the dough for 5 minutes until you have a soft, smooth and elastic dough
6. Add extra flour if needed but only enough so the dough doesn't stick
7. Place in a lightly oiled bowl, cover with a tea towel and leave the dough until it has doubled in size
8. Pre heat the oven to 250 C or gas mark 9
9. Flatten the risen dough and using a rolling pin, roll out the dough
10. Add passata and any other chosen toppings
11. Sprinkle the cheese on top
12. Bake on a baking tin for 15 minutes
13. Enjoy!



Happy Days
Where Children Shine

