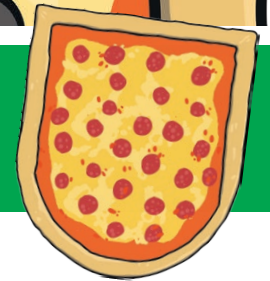




Knight's Shield Pizza



Ingredients

Pizza dough mix or homemade pizza dough

Grated cheese

Tomato puree

A selection of toppings such as;

Ham, pork or turkey

Prawns

Sweetcorn

Black olives

Red pepper (sliced)

Basil

Equipment

Oven – set to 200°C/
gas mark 5

Chopping board

Knife

Spoon

Baking tray

Method

1. Make the dough for the pizza base following the instructions on the box or your own recipe.
2. Stretch out a handful of dough to make the pizza base. You could make it circular, rectangular, oval or any shape of your choosing.
3. Place on a floured baking tray.
4. Using the back of the spoon, spread tomato puree on the pizza base.
5. Add the cheese.
6. Use the suggested toppings to design a coat of arms. Try to make the design as symmetrical as possible. Arranging the topping in stripes or concentric circles looks nice once baked.
7. Place in the oven for approximately 10 minutes, depending on the size of the pizza.