

SCARY PIZZAS

Ingredients

2 ½ cups flour
1 tsp salt
2 tbs oil
250ml warm water
12g dried yeast
1 tbsp MA's Brown Sugar

2 tbs Pasta Roma Pasta Sauce
2 tbs tomato, finely diced
2 tbs Tomato Ketchup

Vegetable, cheese and meat for decorating



Preparation time
70 min.



Cook time
15 min.



Serves
4 Persons



Parental guidance required for use of
the oven and knives

1

In a bowl add warm water, oil, sugar and yeast. Mix until evenly combined.

2

In a separate bowl sift flour and add salt. Pour the yeast mixture into the flour mixture and mix until combined. Knead until smooth and elastic.

3

Place the dough in a clean bowl, cover with a damp towel or cling film and allow to rise in a warm location. When the dough has doubled in size (usually after 1 hour) punch down and roll out the mini pizza bases.

4

In another bowl, mix the pasta sauce and the chopped tomatoes

5

Spread the sauce on top of the pizza, making sure it covers the entire pizza evenly.

6

Sprinkle with cheese and then decorate with vegetables and meat to create crazy faces. Heat in an oven at 180C for 15 minutes.



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011 7602200

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