



Healthy Home  
made pizza





# Ingredients

1 x onion  
2 x tbs tomato sauce  
1 x clove of garlic  
1 x can tomatoes'  
2 x tbs olive oil  
1 x tsp dried herbs  
110g/4oz self raising flour  
¼ teaspoon baking powder  
75g/3oz mozzarella  
Basil  
Tomatoes  
oilves



## Cooking equipment

- 1 x bowl
- 1x colander
- 1 x cooking pot
- 1 x weighing scales
- 1 x chopping knife
- 1 x tablespoon
- 1x teaspoon
- 1 x paper towel
- 1 x baking paper
- 1 x rolling pin





Put the oven on  
200c/400f





Peel and chop onions



Peel and chop garlic





Put 2 x tablespoons of olive oil into pot. Put hob on and heat the olive oil in pot



Put onions into pot and  
cook until they are soft





Add garlic clove to pot and cook until soft





Add tinned tomatoes to pot





Add 2 x tablespoon of tomato  
paste into pot





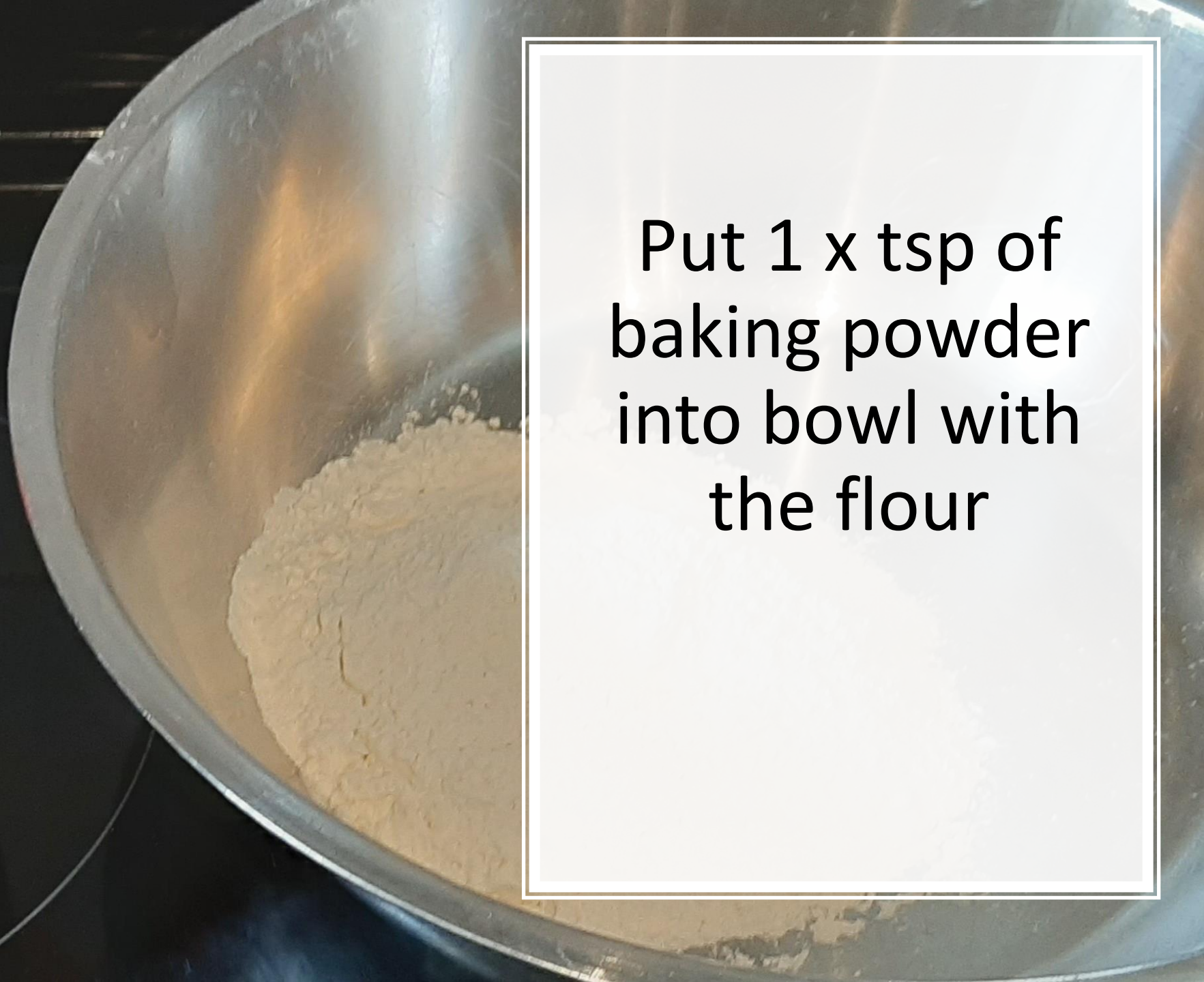
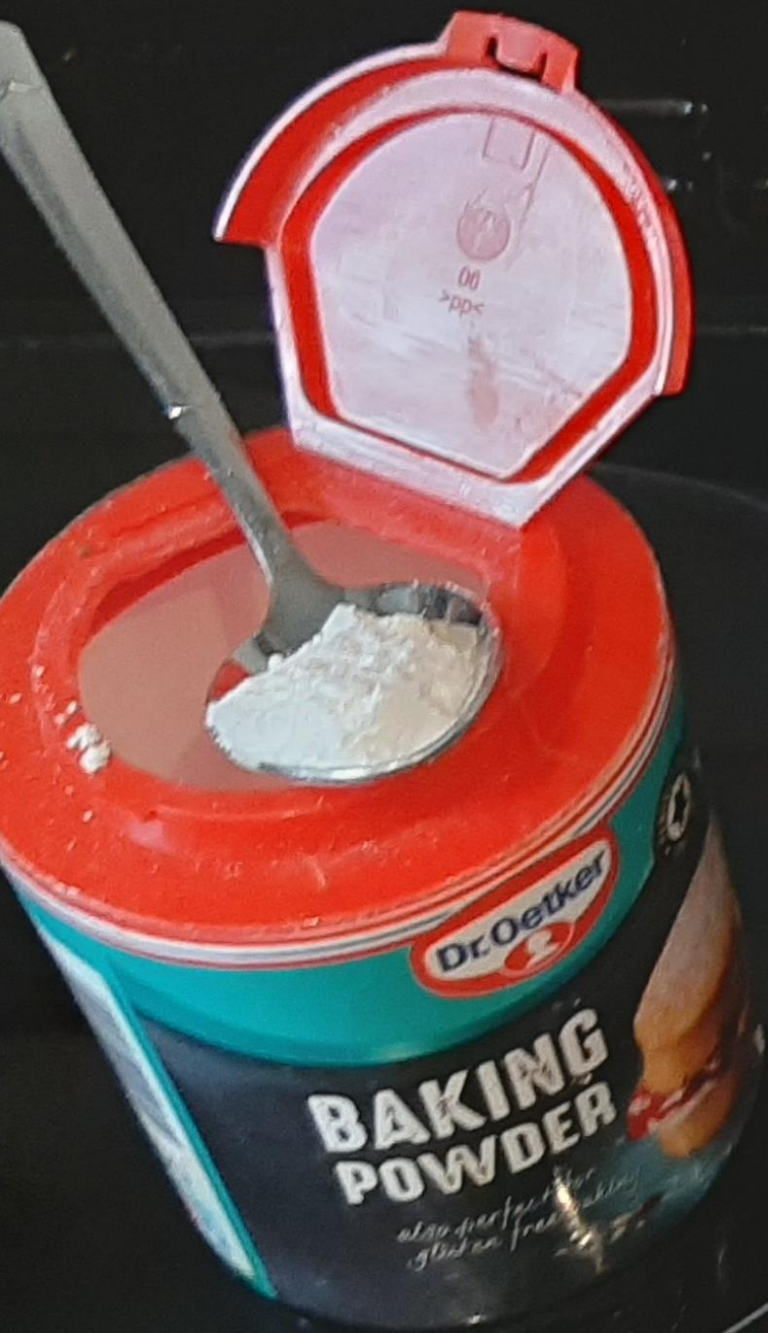
Put 1 x tsp of mixed herbs into pot





Weigh out 110g /4oz self raising flour and put in bowl





Put 1 x tsp of  
baking powder  
into bowl with  
the flour





Put 5 x tbs of milk into bowl





Add a teaspoon of olive oil





Mix the ingredients  
together



Put some flour on to  
a clean surface





Mix ingredients together and then  
knead the dough together





Roll out the dough with a rolling pin



A black rectangular baking tin is shown, lined with a piece of light-colored parchment paper. A wooden rolling pin is placed horizontally across the middle of the tin. The parchment paper is slightly wrinkled and has some darker, possibly greasy, areas. The tin is set on a wooden surface.

Put some grease proof on a baking tin





Put the tomato sauce on  
top of the dough





Put mozzarella on top of  
tomato sauce





Wash and chop tomatoes





Put the tomatoes on top of the pizza





Chop the olives and put on  
top of the pizza





Wash the basil leaves





Put the basil leaves on top  
of the pizza





Bake in the oven for 20  
minutes





1 x homemade wrap pizza  
1 x homemade pizza