

# PIZZA HUNT



**EAT THEM  
TO DEFEAT THEM**

**FEATURING**



Tomatoes

Broccoli

Sweetcorn

Courgette

Peppers

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

