

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 stipes or concentric circles looks nice once baked.
- 7. Place in the oven for approximately 10 minutes, depending on the size of the pizza.



