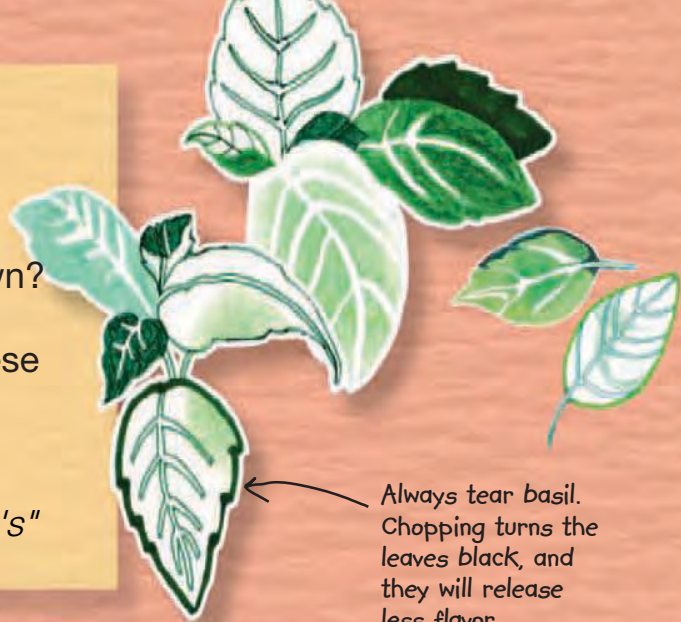


Homemade Pizza

Instead of ordering a pizza, why not make your own? Just adapt the recipe for bread dough to make the crusts, then pile them with toppings! Try one of these classic Italian recipes or create your own with your favourite ingredients.

"Be mindful of the portion size of these yummy pizza's"



Always tear basil. Chopping turns the leaves black, and they will release less flavor.



Pizza crust (makes 4)

Follow the recipe for bread dough, but use 2 tbsp olive oil instead of butter. Divide the dough into 4 balls. Preheat the oven to 425° F (220°C) . Roll each ball out into a 10in (25cm) pizza crust and place each on a greased cookie sheet. Spread each crust with a thin layer of passata and then your toppings. Season with freshly ground black pepper, then cook in the oven for 10-12 minutes until crisp.



Fiorentina

Divide 100g cooked, drained, and chopped spinach, ¼ tsp grated nutmeg, 1 tsp dried thyme, and 250g sliced mozzarella cheese between the 4 pizza crusts. Crack an egg in the middle of each and sprinkle with some freshly grated Parmesan cheese.



Margherita

Divide 250g sliced mozzarella cheese across the 4 pizza crusts. Scatter each with torn fresh basil leaves. Garnish with