

PICNIC BOX

SNOWMAN PIZZA

Food Fun with a Festive Twist

Snowman Pizza

Ingredients:

- 4 cups Plain Flour
- 1 tsp Salt
- ¼ cup Olive Oil
- 2 tbsp Quick Yeast
- 1 ½ cups Water (warm)
- 1 tbsp Honey
- 1 cup Tomato Pasta Sauce
- 250g Grated Cheese
- 1 Carrot
- Peppers
- Ham
- Black Olives
- General Kitchen Equipment including Baking Paper



Method:

These little snowmen will bring a smile to the face of everyone and they won't melt!

1. Mix water, honey and yeast in a jug and set aside for 3-4 minutes until foamy.
2. Combine the flour and salt in a large bowl and then add the yeast mixture and the olive oil. Knead for 10 minutes until the dough is soft and elastic.
3. Place in a new large bowl after well oiling the bowl. Cover with a tea towel and set aside in a warm place for 1 hour, by which time it will have doubled in size.
4. Preheat oven to 450 / 230 degrees gas mark 8.
5. Put the dough on a floured surface and divide into 4 portions – to make 6 pizzas. From each portion, split into 1 small and 1 large balls for the head and body. Roll out into two circles and place onto a baking tray lined with baking paper, joining the two circles to form the head and body of a snowman as in the picture.
6. Spread the dough with the pasta sauce and sprinkle with cheese.
7. Add a nose cut from the carrot, eyes and buttons from the olives, and a scarf from either ham or peppers.
8. Bake for 8-10 minutes until the cheese is golden and bubbly and the base is cooked through.

Food / Allergies: Check for allergies before you begin. Make sure you have suitable areas for storing and preparing food and avoid cross contamination of different foods. All activities must be safely managed.

Knives / Sharp Objects: Supervise young people appropriately when using knives. Store all sharp objects securely.

Hot Oven / Hotplates: Supervise young people appropriately when using an oven or hotplates for cooking.

