

Cooking With 6TV!



On the 14th of March, 6TV went to the staff room to make delicious Italian pizza with Mrs Cooke. The ingredients that we used were pita and white bread/dough, capsicums, tomato/BBQ sauce, ham, salami, pepperoni, chicken, cheese, minced garlic, olives and mushrooms. Mrs Cooke made sure that all the ingredients were healthy and were made in Australia so that there would not be that much pollution. The whole class had a job to do like grate the cheese, wash the dishes, cut up the vegetables, separate the meat and many more jobs. Our class got to choose what to put on the pizza and it took 15 minutes in the electric oven to cook. We learnt that we could make pizza at home because it's really easy. We really enjoy our pizzas at the end.

By Meruna and Melis 6TV

Simple Pizza Recipe

INGREDIENTS

- Pita bread or dough
- Capsicums
- Tomato sauce\BBQ sauce
- Cooked chicken, ham, pepperoni
- Grated cheese
- Olives
- Mushrooms
- Minced garlic
- Baking tray
- Baking paper



DOUGH PREP

Get 3 cups of self-rising flour and 2 cups of Greek style yogurt with a pinch of salt. Mix until dough consistency.

STEPS

- Turn on the oven before you start
- Preheat your oven to 180 degrees
- First get your dough and roll it into a large circle or just grab a piece of Pita bread.
- Now mix some tomato sauce with BBQ and smoothly spread it on top of your dough.
- Now get a spoon of garlic mince and spread all around the base.
- For this step everything is up to you as you are putting your toppings. Today we have put capsicums, chicken, bacon, pepperoni, basil, olives, mushrooms and cheese. Place your pizza on the baking tray.
- Bake your delicious pizza until the crust is golden brown
- Let it cool down for 2 minutes and EAT!!!!

ENJOY!!!!!!!!!!!!!!!

BY: William and Jovitha 6TV

