

GO BEYOND AT HOME!

On a Go Beyond break, our Break Leaders love to include food-based activities for the young people to take part in. One of the most popular food activities is making pizzas! Can you make your own pitta pizza!

You will need:

- pitta bread
- a jar of tomato and basil sauce or tomato puree
- a cheese grater
- a baking tray
- ingredients to go on top of your pizza (for example: cheese, mushrooms, pepper, sweetcorn, ham, tuna, pepperoni, pineapple – if you like that on your pizza! If not, any other ingredients that you would like!)

Step 1:

Wash your hands

Step 2:

Use a spoon to spread the tomato and basil sauce or tomato puree on to your pitta bread

Step 3:

Grate some cheese and add this to the top of the pizza

Step 4:

Prepare the ingredients for the top of your pizza. Ask an adult for help when cutting up some of the toppings for example pepper, mushroom etc.

Step 5:

Add any other ingredients to top your pizza – can you use the ingredients to make a design or a face?

Step 6:

Place your pitta pizza on a baking tray and cook for 10 minutes. Ask for an adult's help when using a cooker

Enjoy your amazing creation!

