



# Watermelon Pizza

This delicious watermelon pizza recipe is a fun snack activity to create with then children in your setting. It will support them to develop basic cooking skills, such as chopping and spreading while encouraging them to be creative!

## Ingredients- serves six

- 6 watermelon slices
- Handful of blueberries
- Handful of strawberries
- Small pot of plain/ natural/ Greek yoghurt

## Equipment

- Child- friendly knives for chopping
- Chopping board
- Teaspoons

## Recipe Method

- 1) Start by slicing your watermelon in half (practitioners should do this). Then cut a large 2-3cm circle out of the centre to make your watermelon base.
- 2) Depending on the ability of children, you could ask them to help you to chop the watermelon base into 6 slices.
- 3) Support children to carefully quarter each of the strawberries.
- 4) Encourage children to decorate their watermelon slice using the yoghurt, strawberries and blueberries (you can use any fruit of your choosing).
- 5) Sit together and eat your creations. Ask children what they can see, taste, smell etc.

## Opportunities for Learning- EYFS 1.5 and 1.9

**Develop cooking skills:** chopping, cutting and spreading.

**Encourage discussion and learning about food:** ask children questions such as:

- what colours can you see?
- what can you smell?
- why are fruits good for us?
- why is yoghurt good for us?
- how many fruits and vegetables should we eat each day?

**Mathematics:** encourage children to:

- identify which watermelon slice is the biggest and which is the smallest
- count the number of strawberries and blueberries
- measure ingredients, e.g. take one teaspoon of yougurt
- check there is enough ingredients and equipment for everyone
- use a visual timetable to sequence the order of creating the recipe.