



Petrifying Pizzas

Ingredients

- 1 pizza base or pitta bread
- 1 tbsp passata
- A pinch of oregano
- 30/ 40g grated cheese
- 1 unsalted black olive- chopped

Method

- 1) Use a cookie cutter to stamp out the pizza base circles
- 2) Spread the passata and sprinkle the oregano onto the top of the base
- 3) Decorate your pitta with the cheese to create a web
- 4) Place in your pre- heated oven (200°C/gas mark 6) for 8-10 minutes
- 5) Add the olive to your pizza to create the spiders body.