

Vegan Pizza Ingredients

Ingredients

1 pkt Pizza Base Mix
Optional: 3 dstsp pasatta sauce
1 tbsp tomato puree
2 mushrooms
1 tomato
 $\frac{1}{2}$ green pepper
25g sweetcorn
50g Vegan cheese, e.g. Vegan Mozzarella or Vegan cheddar
1 tsp dried herbs

Students can change the topping according to their recipe, this is an example.

Method

1. Preheat the oven to 200°C or gas mark 6
2. Place the packet of pizza mix into the bowl
3. Add 100/125ml water to the mix and stir with a knife to form a dough.
4. Place dough onto a floured work surface. Knead the dough (5 min's) and roll into shape.
5. Place onto a lined pizza tray. Spread the pasatta (mixed with the tomato puree) sauce over the dough using the back of a spoon.
6. Prepare the vegetables:
 - slice the mushrooms;
 - slice the tomato;
 - slice pepper
7. Arrange the mushrooms, tomato, green pepper and sweetcorn over the base.
8. Grate the vegan cheese.
9. Sprinkle the vegan cheese and herbs over the top of the pizza.
10. Place the pizza in the oven and bake for 20 minutes, until golden brown.

