

Pitta Pizza

- **Ingredients**
- 2 pitta breads
- Tomato puree
- 30g cheese
- Toppings



1. Set your oven and prepare your baking tray with paper. Lay your pitta breads on top of the paper.

Bridge



Claw



2. Using your knife skills (bridge and claw) and a white/green chopping board, prepare your toppings.



3. Grate your cheese.



4. Spread your tomato onto your pitta breads with the round blade knife.



5. Sprinkle your cheese on to your pizza. Add your toppings.



6. Add any herbs to your pizzas.



7. Bake for 15 minutes or until golden.



8. Wash up and clean down your surfaces.

