

# Pizza Toast

1 slice bread, French bread or other of your choice

1 tbspn tomato puree

50g cheese of your choice

A hand full of toppings of your choice such as sweetcorn, mushrooms, ham, pepper, onion

pineapple. You must bring and use vegetables to make the dish conform to the eatwell guide!!



1. Prepare all of your toppings and grate your cheese. Think about the colour of the chopping board you are using!! If you are using cooked meat please use a yellow board to cut it up on.
2. Turn on the grill to preheat it if it is electric, or turn on the gas grill as and when you need it.
3. Toast the bread on both sides, be careful not to burn it!
4. Spread the tomato puree on one side of the toasted bread and place back under the grill for about half a minute to cook out the puree.
5. Sprinkle some of the cheese on the puree and then the chosen toppings, **DO NOT PILE TOO HIGH!!** Finally top with the rest of the cheese.
6. Return to the grill and cook for another 2 minutes or until the cheese is bubbling, melted and starting to slightly golden brown.
7. Take out of the grill using oven gloves and place on a wire rack to cool. Turn the grill off.
8. Place in a container and put in the fridge to pick up later.