



# Margherita Pizza

**It's time to get your chef's hat on!** Cook up your very own delicious pizza baguettes at home with this tasty recipe. You'll need an adult to help you place the pizza into the oven, slicing the baguettes and chopping the basil.

**You will need:**

- Baking tray • A bread knife • A small knife and chopping board • A spoon
- A cheese grater • An adult to help you

**Ingredients:**

- 2 medium-sized part-baked baguettes • 100g mozzarella • 4 tbsp tomato purée
- 2 tbsp grated parmesan • A small bunch of basil

- 1** Pre-heat the oven to 190°C / Fan 170°C / Gas Mark 5
- 2** Slice the baguettes in half lengthways and cook directly on the oven shelf for around 8 minutes.
- 3** Meanwhile break the mozzarella into small pieces, grate the parmesan and chop the basil.
- 4** Take the baguettes out of the oven and transfer onto a baking tray.
- 5** Using the back of a spoon spread the tomato purée across each half of baguette, then sprinkle on the basil, mozzarella and parmesan.
- 6** Bake for a further 12 minutes or until the cheese is melted and golden. Enjoy!

