



## PIZZA FACES

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TOP THE PITA BASES WITH YOUR FAVOURITE INGREDIENTS TO MAKE  
A COOL PIZZA FACE!

### INGREDIENTS

- wholemeal pita bread
- tomato paste or pizza sauce
- grated cheese
- your choice of toppings such as:
  - shaved ham
  - red and green capsicum
  - tomato
  - olives
  - salami
  - mushrooms
  - onion

### EQUIPMENT

- knife to cut ingredients (let a grown up do this bit)
- oven tray
- tablespoon
- grater
- oven mitt for taking hot trays out of the oven

### METHOD

- 1 Preheat oven to 210°C.
- 2 Lightly spray an oven tray with olive oil to prevent pizza from sticking.
- 3 Place pita bread on a board so you can make your pizza.
- 4 Using the back of a spoon, spread the tomato paste or pizza sauce on your pita bread.
- 5 Sprinkle a little grated cheese on your pizza base.
- 6 Top with your favourite ingredients to make a cool pizza face.  
Here are some ideas;
  - eyes: olives, salami, cheese cubes
  - hair: shaved ham, grated cheese, capsicum
  - ears: mushrooms, tomato slices
  - mouth: capsicum, tomato slice
  - nose: olive, salami, mushroom
- 7 Sprinkle with a little more grated cheese.
- 8 Carefully lift your pizza face onto the tray.
- 9 Bake in the oven for 15 minutes.
- 10 When you take the pizza out of the oven allow it to cool a little before you eat it!

### FROM THE MARKET

Vegetables—Virgaras Garden; N&M Tsimiklis; Hart's Vegetables; The Food Forest; Jim Cosmidis; Patlin Gardens; Warrakilla  
Olives—N&M Tsimiklis; Jim Cosmidis  
Cheese—Alexandrina Cheese Company; Woodside Cheese Wrights