



Pizza breads

Filled baguette

Individual slices





Ingredients

A piece of baguette (French stick) about 20cm long

Two slices of ham

A few pieces of pineapple, sliced

1 tomato

Grated or sliced cheese

4 x 15ml spoon pasta sauce

A few basil leaves

These ingredients could be left-overs e.g. different types of cheese, fresh or canned pineapple.



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Equipment

- Small bowls for fillings
- Fish slice or palette knife
- Measuring spoons
- Bread knife
- Vegetable knife
- Baking tray
- Pan stand
- Oven gloves





The filled baguette slice



1. Pre-heat the oven to 200°C or gas mark 6.
2. Make two cuts along the length of the bread, almost all the way through but not quite! This makes two pockets to fill.
3. Cut the tomato in half. Put the flat surface of the tomato onto the chopping board and slice thinly.





Add the filling



3. Spread some pasta sauce over each surface of the baguette.



4. Add the ham, pineapple, cheese and tomato slices.

5. Finish with torn basil leaves.



The pizza slices



1. Cut the baguette into about 4 slices. Spread each slice of bread with pasta sauce.
2. Add your chosen topping – shown here are pineapple, ham and basil.
3. Sprinkle with grated cheese.





Cooking the filled baguette or slices



Bake in the pre-heated oven for 15 – 20 minutes until the cheese is melted and beginning to brown.

Remove from oven using oven gloves.



Take care! The tray is hot.
Use oven gloves.
Perhaps get an adult to help.