

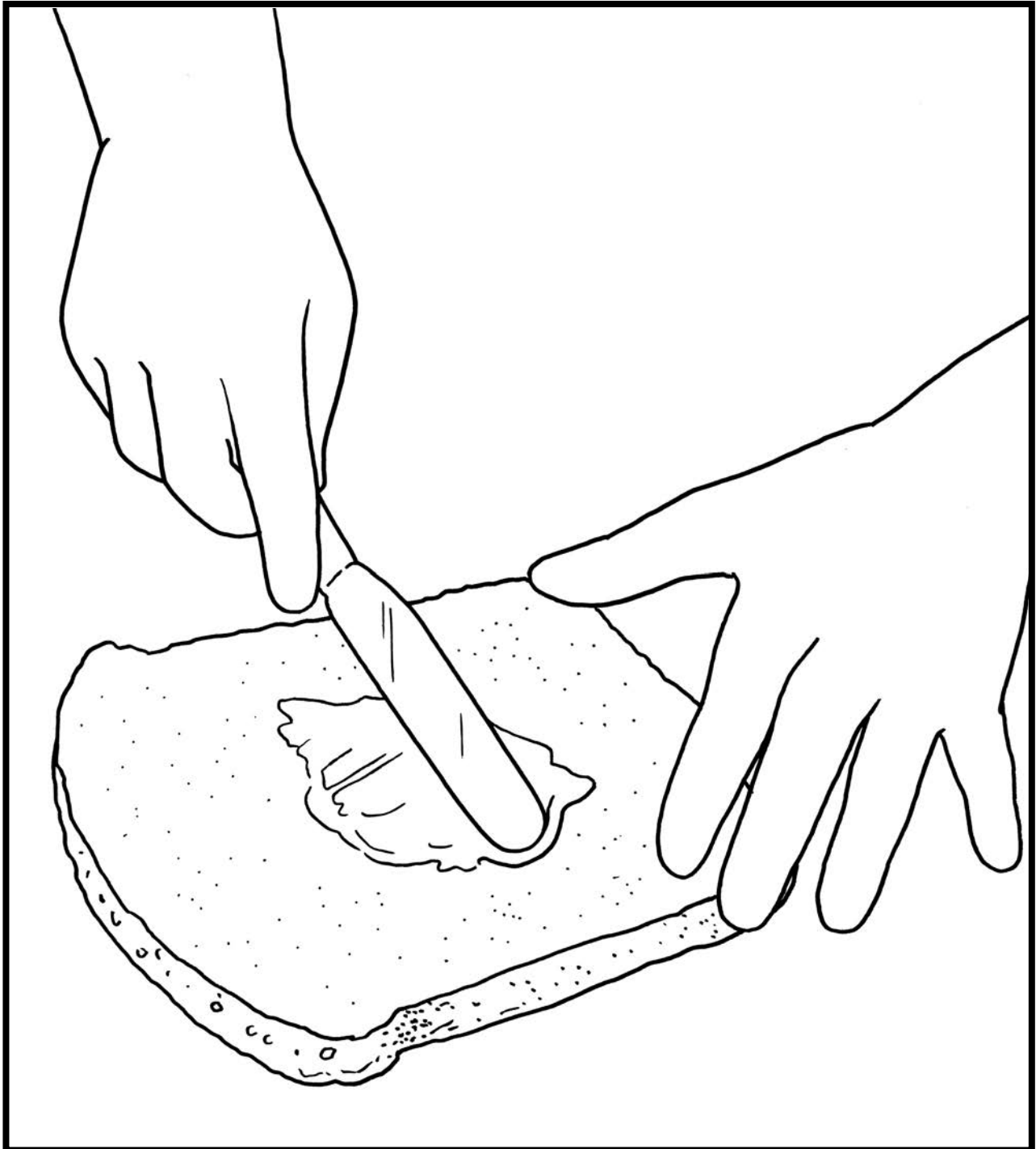
Bread Pizza



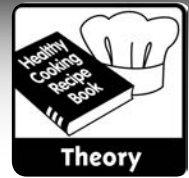


How to Spread

When you spread anything on a piece of bread, make sure that the angle of the knife is right. Support the bread with one hand and spread with the other. Make sure to spread evenly and right out to the edges.



Where Does Flour Come From?



The flour we use in baking normally comes from wheat. Wheat is a type of cereal that farmers grow in their fields in the summer. It looks golden when it is ripe for harvesting. After harvesting, the grains get milled and this is how flour is produced.

There are many varieties of flour: wholemeal, brown and white being the main types. Wholemeal flour is where the whole grain is used. Brown flour uses about 85% of the kernel, removing some of the outer part (known as bran). White flour only uses the central part, or endosperm, removing most of the wheat grain's nutrients altogether.

Reasons to Tie Back our Hair



Always put your hair up if you have long hair. It is unhygienic to have your long hair loose in the kitchen. Your hair can also get caught in appliances or even catch fire, not to mention loose hair falling out in the food.

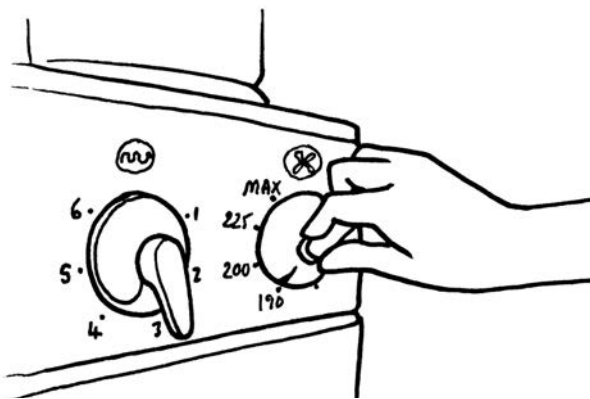


Bread Pizza

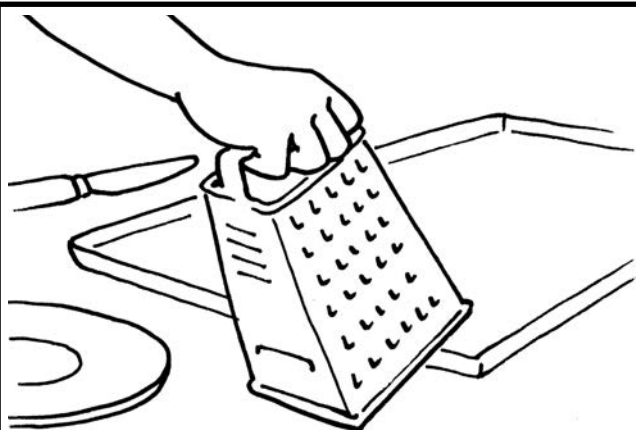
Ingredients:

Slice of brown bread
2 spring onions

2–3 tbsp tomato purée
2 slices of ham 50g cheese



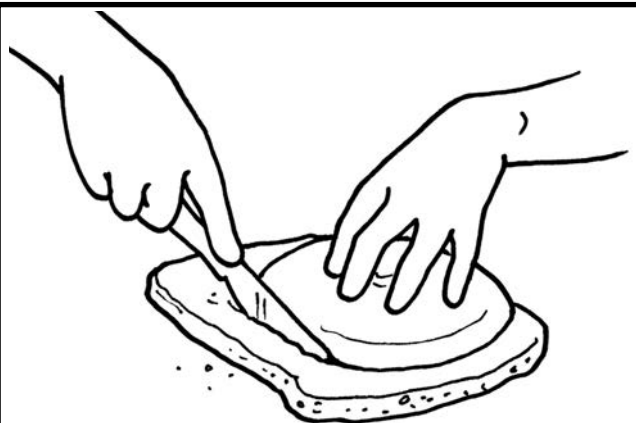
1. Put the oven on 190°C.



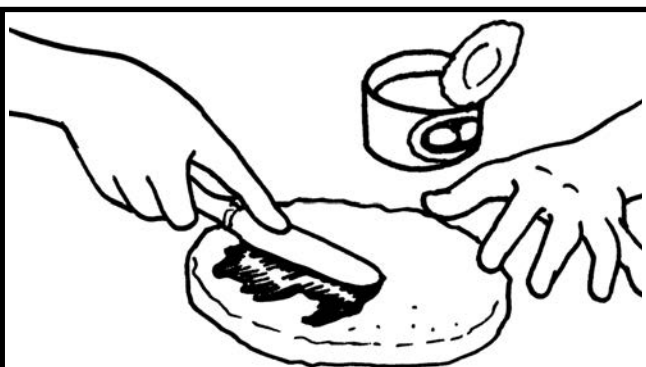
2. Get all your equipment out.



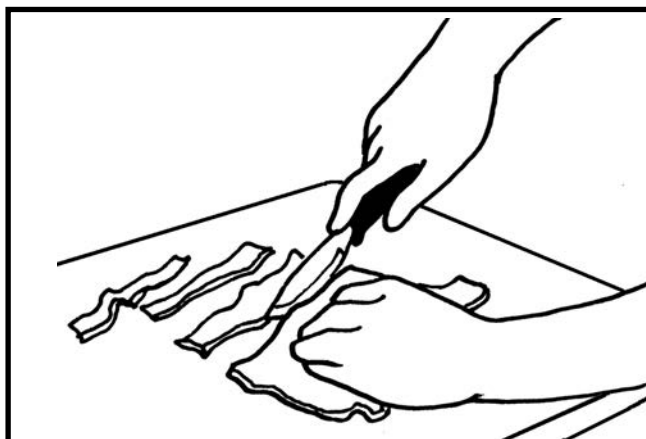
3. Place a small saucer on the bread.



4. Cut around to make a circle.



5. Spread purée on the circle of bread.



6. Cut the ham.

Bread Pizza (cont.)



Equipment:

Small saucer

Butter knife

Chopping board

Scales

Sharp knife

Baking tray

Grater

Tablespoon



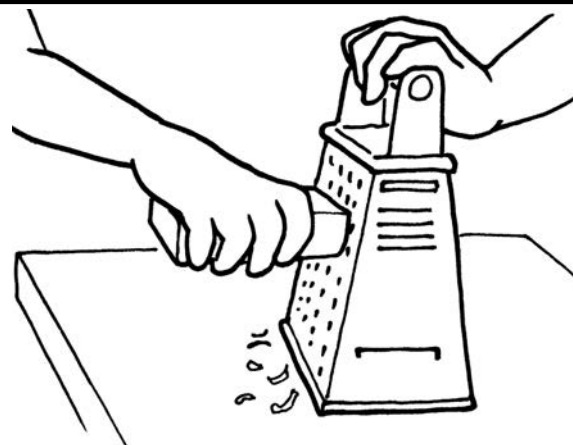
7. Put the ham on the bread.



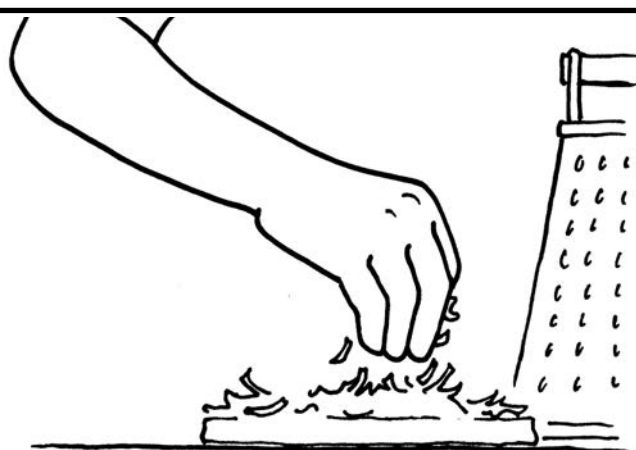
8. Chop the spring onion.



9. Put spring onion on the bread.



10. Weigh and grate the cheese.



11. Sprinkle the cheese on.



12. Bake for 10–15 minutes.



Bread Pizza

Ingredients:

Slice of brown bread
2–3 tbsp tomato purée
2 spring onion
2 slices of ham
50g cheese

Equipment:

Small saucer
Butter knife
Chopping board
Sharp knife
Baking tray
Grater
Tablespoon
Scales

Instructions:

1. Put the oven on 190°C.
2. Get all your equipment out.
3. Place a small saucer on the bread.
4. Cut around to make a circle.
5. Spread purée on the circle of bread.
6. Cut the ham.
7. Put the ham on the bread.
8. Chop the spring onion.
9. Put spring onion on the bread.
10. Weigh and grate the cheese.
11. Sprinkle the cheese on.
12. Bake for 10–15 minutes.