



SCHOOL BREAK RECIPE WITH THE KIDS

Pizza



- 1 Au Pain Doré 14in pizza dough

Toppings:

- ½ cup of pizza sauce
- Vegetables of your choice: green pepper, cherry tomatoes, mushrooms, olives, etc
- Meat: pepperoni, salami, ham
- Cheese of your choice; mozzarella, goat, Emmental, etc.
- Herbs of your choice: basil, parsley, thyme, etc.

Preparation :

- Thaw the pizza dough 2 hours at room temperature.
- Stretch the dough by hand and set on a flat work surface.
- Spread the pizza sauce evenly on the dough.
- Slice the chosen vegetables and meats.
- Let the kids layer the items on the sauce as they see fit.
- Finish with the chosen cheese.
- Heat oven at 450°F.
- Bake the pizza for 4 to 5 minutes or until the cheese is melted and golden
- Once baked, add the herbs and pour the olive oil.
- Serve

Kid's trick: 🍷

You can split the pizza dough in individual portions. That way all the kids can create their own pizza.

For a Veggie version, you can replace the suggested meats by tofu.

And that's it, BON APPÉTIT !