

Vegetarian Pizzas

You will need:

Some mushrooms, pepper, tomato, spring onion and sweetcorn;

Some grated cheese (we used mozzarella);

Some pizza bases (you can make them yourself or buy some ready made from the supermarket);

Some mushed up tomato!



What to do:

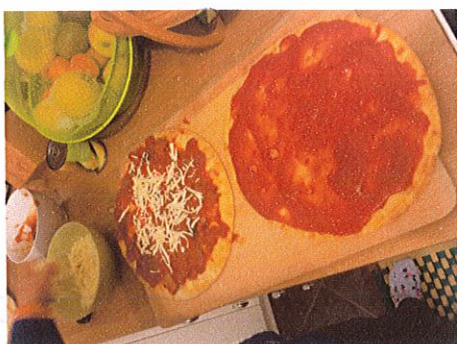


First chop the peppers, mushrooms and tomato into thin slices, then chop up the spring onions like this!

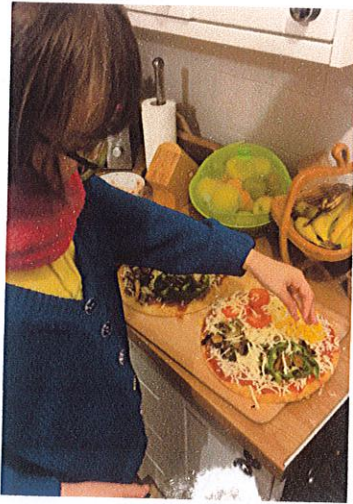


Next, fry the mushrooms *and* the spring onions on top of the cooker until they are ready to put onto the pizzas. The mushrooms should look like this.

After they are fried, spread out chopped tomato sauce on top of the pizza bases. This time, we went for two, one with veggie tomato sauce, and the other with normal tomato sauce. Here is an example of how to do it:

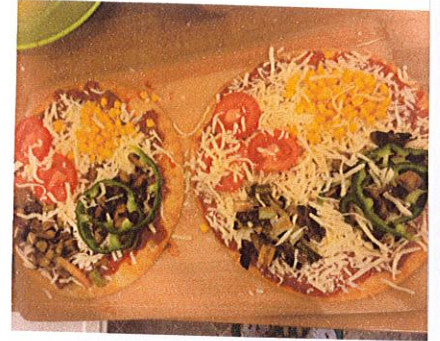


When that is done, sprinkle the tomato covered bases with delightful cheese. This is to give the pizza some flavour.

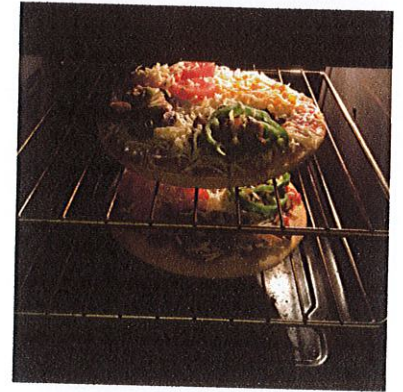


Once you have done that, gather up the ingredients from before and carefully place down them. What we have done is put them on their own quarter.

Here is an example of what the pizzas *should* look like when you are finished making it except from cooking it and cutting it.

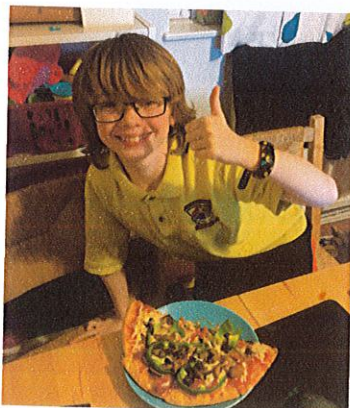


Here are the pizzas in the oven.
We cooked them at 200 degrees for 10 minutes.



We cut them into quarters so me, [redacted] mum and dad could have our own slice.

This is the *final* result!
Isn't it great?



My brother [redacted] *really* enjoyed it!
Yum!