

Quick Pizza



Ingredients

4 slices of bread/tortilla wraps
1 garlic clove
2 tbsp olive oil
1 can chopped tomatoes
Salt + pepper
Hot paprika
75g cheddar cheese / mozzarella
Toppings of choice
Sprig of basil (optional)

Equipment

Sharp knife
Chopping board
Casserole pot
Toaster

Method

1. Start by making the tomato sauce: finely chop the garlic and gently heat in the pot with the oil. Before the garlic has turned brown, add the chopped tomatoes and allow to simmer. Then season with salt, pepper and paprika. Keep on low heat and stir with a wooden spoon every so often, to prevent it from sticking and burning to the pot and allow the sauce to reduce.
2. Preheat the oven to 180°C.
3. Very gently toast the bread for about 1-2 minutes, so that it is crisp to the touch, but has only started browning at the edges. If you are using tortillas then do not toast.
4. Grate the cheese and prepare your toppings.
5. Put the toast or wraps onto a baking tray. Place about 1-2tbsps of the tomato sauce onto each slice and spread to the edges. Add the cheese, and then your chosen toppings.
6. Cook for about 8 minutes but it will be slightly less if you are using tortilla wraps. Keep watching so it does not burn.
7. A nice addition at the end is to add a little bit of basil.