

DECONSTRUCT IT IF NEEDED - BASE ON ONE PLATE, CHEESE ON ANOTHER

PIZZA WITH A TWIST

YOUR CHOICE, YOUR WAY - BECAUSE EVERYONE DESERVES PIZZA THEY ENJOY!

CHOOSE YOUR BASE

- Wrap (soft and bendy)
- Flatbread (lightly crisped)
- Pitta bread (small and fluffy)
- Crumpet (for something different!)
- English muffin (split in half)
- **Top tip: Toast the base slightly before adding toppings if you prefer crunch!**



CHOOSE YOUR SAUCE

- Tomato passata / pizza sauce
- Green or red pesto
- Soft cream cheese or garlic cheese
- Olive oil with herbs
- Or... no sauce at all!

BAKE IT

- ## CHOOSE YOUR TOPPINGS
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- Grated cheese (mozzarella, cheddar, dairy-free)
 - Ham, chicken, sausage or cooked mince
 - Sweetcorn, mushrooms, peppers, pineapple
 - Keep it plain, or build it up - your pizza, your rules!

LET TOPPINGS STAY SEPARATE IF PREFERRED

- Preheat oven to 180°C / 160°C fan / gas mark 4
- Place assembled pizza on a baking tray
- Bake for 8-10 minutes, until the cheese is melted and bubbling
- Let cool slightly before serving - warm but not too hot.

