







SUDOKU

Fill in the gaps with the right veggies. In each column, row and block you can use each vegetable only once.



TRUE OR FALSE?

Can you guess if these statements are true or false? Circle your answer.

- There are 10,000 types of tomatoes worldwide.

→ True or False

- The first pizza was invented in Italy?

True or False

Answers: 1. True 2. True

COLOUR ME IN

Try to keep inside the lines. Can you guess what this plant is and what grows on it?



ASK ITALIAN

HOME EDITION

FOR KIDS



MAKE YOUR OWN

PIZZA FACE

BIT FOR THE ADULTS

Make sure to store your meal kit in the fridge until you're ready to start cooking. Have a read through the instructions before you begin. Ensure you supervise the child at all times as things can be hot or sharp to touch.



Prepare Time:
10 Mins

Cook Time:
8 Mins

Consume On:
Day of Delivery

Allergens: **Wheat, Milk and Garlic.**

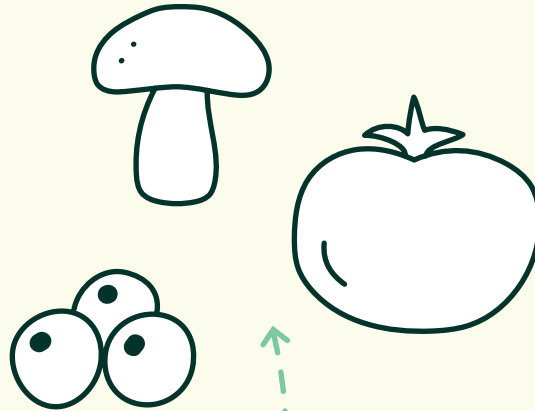
INGREDIENTS

PIZZA BASE:

Dough Ball
Maize Grits
Pizza Sauce
Mozzarella

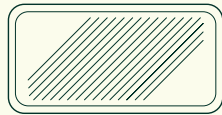
TOPPINGS:

Red Pepper
Cucumber
Pepperoni
Chicken
Tomato



YOU'LL NEED

With an adult, find all the equipment needed to make your own pizza. Ask for help when using a knife.



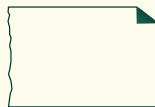
Baking tray



Rolling Pin



Knife



Parchment Paper



Table Spoon

Can you guess what these vegetables are and colour them in?



INSTRUCTIONS

Let's start cooking! Follow the instructions carefully, ask an adult for help especially when cutting and using the hot oven.

- 1 **Turn on the oven**
Preheat the oven to 220°C and place the baking tray in the oven to warm through.
- 2 **Prepare your surface**
Pour some of the maize grits (little yellow grains) on the parchment paper before rolling out the dough.
- 3 **Roll out the dough**
Coat both sides of the dough ball in maize grits and use a rolling pin to stretch out the pizza base until its round – like a face!
- 4 **Make the ears**
Using the tip of your finger, pinch a 2cm 'ear' on both sides of the base.
- 5 **Spread the sauce**
Using the back of a tablespoon spread the pizza sauce from the centre outwards all over the base.
- 6 **Sprinkle the cheese**
Evenly sprinkle the mozzarella cheese on top (don't forget to leave a crust!).
- 7 **Into the oven**
Place the pizza on the preheated baking tray to cook for approx 7-8 minutes.
- 8 **Cut your toppings**
Whilst the pizza is in the oven, slice the plum tomatoes and tear the chicken into smaller pieces.
- 9 **Out of the oven**
Once the pizza base has slightly browned, crisped and smells delicious - take it out of the oven.
- 10 **Make your face**
Add your toppings onto the pizza into the shape of a face. We suggest the red pepper for the mouth, cucumber or the pepperoni for the eyes and a plum tomato for the nose – but the choice is yours, get creative!
- 11 **Time to plate up**
Serve extra hot, slice and enjoy.
- 12 **Take a picture**
Share and tag us with your best pizza face picture.

