



Funny Face Pizzas

Pizzas with a difference: they have faces!

You can make your pizza faces look happy, sad or funny, as well as including extras such as a silly hairstyle or a colourful bow tie.

You will need to think about flavours as well as shapes and colours when you design your funny face pizza. Have you got some ideas already?



Equipment

1. One large burger bun (you could use small round pitta breads if you prefer thinner pizzas).
2. Thirty millilitres (that's about two tablespoons) of tomato and onion pizza topping from a jar.
3. Seventy five grams of mozzarella cheese (you can use cheddar cheese if you prefer. Cheddar won't go 'stringy' when it is cooked, as mozzarella does).
4. One mushroom.
5. A quarter of a green pepper.
6. Some mustard and cress.
7. Four slices of peeled kiwi fruit and a grape.

Safety Stuff

Be especially careful when you try any of these projects. Kitchens are very dangerous places: most things seem to be very hot or very sharp! Always check with an adult before you begin, and make sure they know what you're going to make.

Read through the recipe before you start. Write out a list of what you need, but have a look in the cupboards before you go shopping, in case there are any ingredients that you already have and so won't need to buy. If there are, check with an adult before you use them. Otherwise you might have eaten somebody else's tea! Before you start cooking, make sure that where you're going to be working is clean and tidy. Have everything ready that you'll need, but clear away any extra items so that you have plenty of space to work in. Successful cooking requires a lot of time and patience, so you need to be well organised and prepared right from the start.

Always wash and dry your hands before you begin. If your hair is long, tie it back while you're cooking. You should also wear an apron to protect your clothes (plastic ones work very well) and remember to roll up your sleeves!

It will be very useful to have an adult around to help you when you work. You'll often need to use sharp knives, scissors or electrical equipment when preparing food, so make sure you're especially careful with these as they can be dangerous.

You should also ask an adult to help you when you're transferring food to or from the oven or stove top. Always turn saucepan or frying pan handles to the side of the cooker, so you don't catch yourself on them, and use oven gloves when you're handling hot things. Otherwise you're likely to drop your food all over the floor, as well as burn your fingers!

Don't touch electrical equipment, plugs or switches when your hands are wet as you might get an electric shock, and never leave the kitchen when something is cooking - you don't know what might happen whilst you're gone!

If you spill things, clear it up straight away (use a clean, damp cloth to wipe work surfaces). You should also clear up anything that is spilt on the floor so it doesn't become slippery. (Don't use the same cloth to wipe your work surfaces and the floor.) Keep a rubbish bin nearby when you're cooking, so that you can easily put things in it as you go along, rather than letting the rubbish pile up.

Leave the kitchen tidy when you finish, otherwise you might not be allowed back in for a while!

Steps

Step One

Start by cutting the burger bun in half. Then use a rolling pin to flatten it evenly all over.

Now spread the tomato and onion pizza topping on top of each half of the bun. Make sure it goes close to the edges, so as much of the bun as possible is covered.



Step Two

Next, cut the mozzarella cheese into thin slices. Then use a circular pastry cutter to cut out circular pieces from the mozzarella slices. These will form the eyes for your face, so put two of them in the right position on each pizza base.

Wash the mushroom and carefully slice it in half down the middle. These halves will form the noses, so put one in the centre of each pizza and press it down lightly.



Step Three

Remove the seeds from the centre of the green pepper and cut the pepper into long thin slices. Use these slices to make mouths for the faces: you can choose whether they are happy or sad faces.

Your pizza faces are now ready to be cooked. Ask an adult to cook them for you under a hot grill for about five minutes. You'll know when they are ready because the cheese will have started to melt and the burger buns will be toasted around the edges.

Step Four

When the pizzas are ready, ask an adult to put them onto serving plates for you. But be careful because the pizzas will be hot!

You can now add the final touches to the face. Use some mustard or cress to add hair around the top of the pizza. Cut the peeled slices of kiwi fruit in half and position two of them at the side of the face as ears. You can use the other two pieces to make a bow tie shape, and top it off with one half of the grape.

Your funny face pizza is now ready to eat!

