

Pizza Cooking Challenge

**Your challenge today is to come up with the best 'Camp' Pizza that you can.
You can only cook in a frying pan (no oven or grill)**

For Pizza base dough:

1 ½ cups SR flour
3 tbsp olive oil
Enough water to make dough approx ½ cup. (don't add it all at once!!)
Large pinch of salt

Mix the flour and salt.
Add in the oil and mix.
Add water bit by bit until you have dough.

For pizza toppings....

Tomato sauce topping there is ready made sauce (in a jar) or tomato puree in a tube
Cheese (obviously)

These are already cooked so you can just add them onto the pizza...

Pineapple
Ham
Tuna
Sweetcorn
Chorizo / Salami

These toppings might need pre cooking in a frying pan with a little oil

Mushrooms, onions and peppers.

Cooking method.

Roll out dough very thinly – you might want to make mini pizzas to try out different toppings instead of making one big one.

Place dough in the frying pan and cook on one side until golden brown....The colour black should NOT feature! Have the gas on low.

Turn over and spread sauce, cheese and toppings on the cooked side.

Cover the pan with foil and slowly cook the base and heat / melt the toppings.

Basically we are looking for the most realistic pizza that we can cook at camp without an oven or proper bread dough! Anything that you can do to make yours 'the best ' is OK!!