

Pizza Toast

Method

1. Pre-heat the grill (leave door open)
Your teacher will help with this
2. Wash the pepper, spring onion and mushroom
Use a colander and a plate (to catch drips)
3. **Slice** the pepper into thin batons
Use a green chopping board
Use the small bowl for scraps
4. **Slice** the spring onion
Use a brown chopping board
5. **Slice** the mushroom into thin pieces
Use a brown chopping board
6. **Grate** the cheese
Use a white chopping board
7. Prepare your bread if necessary (e.g. slice your French stick)
Use a white chopping board
8. **Grill** the underside of your bread until toasted
! This will not take long, watch carefully to avoid burning
! Use oven gloves when touching the grill pan
9. Flip the bread over – and place it onto your white chopping board
Use tongs if too hot to touch
10. Spread the tomato puree onto the untoasted side of the bread
11. Arrange your vegetables on top of the puree
12. Add the grated cheese
13. Add mixed herbs (optional)
14. Put pizza bread back onto the grill rack
15. **Grill** under the heat until cooked
! This will not take long, watch carefully to avoid burning
16. Allow to cool slightly before serving

Ingredients

- Half a yellow pepper
- 1 spring onion
- 1 mushroom
- 40g+ of cheese (e.g. Cheddar)
- 2 slices of bread (or a bagel, piece of French stick)
- 2 tbsp tomato puree
- 0.5 tsp mixed herbs (school)
- Container

Equipment

- Blue tray
- Timer
- Vegetable knife
- Round bladed knife
- Measuring spoons
- Safety mat
- Tongs
- Grill pan and rack

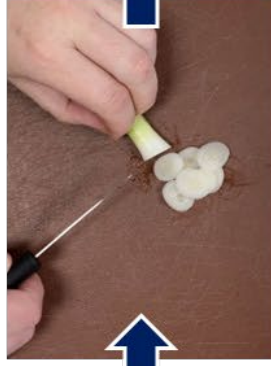
- Chopping boards
- Grater
- Colander and plate
- Small bowl

Pizza Toast



Wash the pepper, onion and mushroom.

Slice the pepper into thin batons



Slice the spring onion



Slice the mushroom into thin pieces



Grate the cheese over a white chopping board



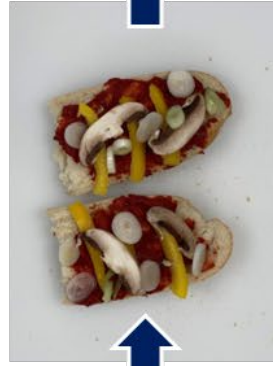
Slice your bread if necessary



Grill the underside of your bread until toasted

This will not take long, watch carefully to avoid burning

Use oven gloves when touching the grill pan



Flip bread over and move to a white chopping board

Spread the tomato puree onto the untoasted side of the bread

Arrange your vegetables on top of the puree



Add the grated cheese and herbs (optional)

Put back onto the grill rack



Grill under the heat until cooked
This will not take long, watch carefully to avoid burning

Do not close the grill door whilst cooking



Allow to cool slightly before serving