

Beavers Cook Activity Badge



Activity: French Bread Pizza

You will need

French bread or roll
100ml Passata
1 teaspoon dried basil
1 crushed garlic clove
Choice of pizza toppings eg ham, mushrooms, peppers
Grated cheese – mozzarella is especially good
Chopping board
Bread knife & Chopping Knife
Baking tray

Instructions



Preheat the oven to: 220C. Using the bread knife cut the French bread or roll in half as if you are going to make a sandwich. Put the pieces of bread cut side uppermost on a baking tray. Using the chopping knife cut up your pizza toppings into small pieces.

Mix the basil and garlic into the passata & spread generously on the bread.

Add your pizza toppings and sprinkle the grated cheese over the top.

Bake for 10mins or until the cheese has melted. Ask an adult to take them out of the oven.

Let pizzas cool a little before eating – Enjoy!

Risk Assessment

Who is at risk?	Beavers
What are the risks?	Cuts & Burns Allergies
How can the risks be minimized?	Adequate adult supervision Adults to check list of ingredients for possible allergens.