

Lesson 8 - Biodiversity: Land

Recipe: Pizza

Teaching notes:

Individual centres to decide if students work individually, in pairs or in 4s, depending on students ability and levels. i.e. potential strategies for differentiation/ stretch & challenge.

Standard recipe portions: 1
Number of students in class: 50

Ingredients	Quantity (Units: in g, ml or each)	Food order minimum quantity estimate for the class (Units: in kg, l or each)
Strong flour	500	2
Water	300	3
Fresh yeast	20	0.5
Salt	10	0.2
Barley flour (extra per group)	250	0.5
Oat flour (extra per group)	250	0.5
Spelt flour (extra per group)	250	0.5
Quinoa flour (extra per group)	250	0.5
Passata	200	2.5
Mozzarella cheese	150	1

Equipment	Quantities
Mixing bowls	1
Plastic Scrapers	1
Rolling pins	1
Baking paper	1
Ladle	1
Grater	1



Method

1. Mix flours water, yeast and salt and knead for 5-7 minutes to form gluten structure.
2. Leave to prove until doubled in size in a warm area.
3. Punch down, portion into 3 balls and roll to 1cm thickness.
4. Top with passata and mozzarella, and bake at 200C for 10-12 minutes.

