

# Mesozoic Munchies

## Dinosaur feet pizzas

### You will need:

For the basic pizza dough:

- 1 cup warm water
- 1 sachet active dry yeast
- 2½ - 3 cups plain flour
- 2 tablespoons olive oil
- ½ teaspoon salt

For the topping:

- 1 tin chopped tomatoes
- 1 small onion, finely chopped
- 1 desert spoon tomato puree
- Mixed herbs
- Mozzarella or cheddar cheese, grated
- Ham, mushrooms, pineapple, pepperoni, sweetcorn or other toppings



### What you need to do:

1. In a large bowl, mix together the water, yeast, and 1½ cups of the flour.
2. Add the oil, salt, and some of the remaining flour. With a large wooden spoon or your hands mix the ingredients together into a dough adding the rest of the flour a little at a time.
3. Place the dough on a lightly floured surface and knead until smooth and elastic. This takes about 5 minutes. If the dough becomes sticky, sprinkle a little more flour over it.
4. Transfer the dough to a large lightly oiled bowl. Cover the bowl with cling film, and leave the dough to rest in a warm place until it has doubled in size (about 1 hour).
5. Meanwhile make your tomato sauce topping. Place the tinned tomatoes, chopped onion and mixed herbs in a small saucepan. Cook gently until the onion has softened. Add the tomato puree and simmer for a few minutes. Leave to cool.
6. When the dough has risen, place it on a lightly floured surface and divide into two pieces. Cover with a tea towel and leave to rest.
7. Preheat the oven to about 200°C (Gas mark 6).
8. After about 15 minutes the dough is ready to be shaped, topped and cooked.
9. Take a piece of dough and roll/pull out until about 1cm thick and place on a lightly oiled baking tray. Take a knife and cut a rough dinosaur foot shape, alternatively shape the dough as you roll/pull it out. Repeat with the other piece of dough.
10. Spread some tomato sauce over the dinosaur feet and add ham and pineapple pieces or another topping of your choice.
11. Sprinkle with the grated cheese.
12. Place the pizzas in the oven and cook for about 30 minutes until the pizza crust is golden and cheese bubbling on the top. Leave to cool and enjoy!