

Recipe pattern challenges

Making pizza

Here are instructions to make two pizzas.

What is the same about the instructions? What is different?

Can you make a new recipe reusing some of the steps to make a new pizza e.g. rolled pizza with olives?



Tomato and cheese pizza	Rolled tomato and cheese pizza
<p>You will need pizza dough, rolling pin, pizza tray, tomato sauce, a spoon, grated cheese</p> <p>Instructions</p> <ol style="list-style-type: none">1. Heat the oven to 200 degrees2. Get the pizza base ready by rolling it out and putting on a tray3. Spoon the sauce on the base4. Sprinkle the cheese on top5. Bake for 10 minutes	<p>You will need pizza dough, rolling pin, pizza tray, tomato sauce, a spoon, grated cheese, a little water</p> <p>Instructions</p> <ol style="list-style-type: none">1. Heat the oven to 200 degrees2. Get the pizza base ready by rolling it out and putting on a tray3. Spoon the sauce on the base4. Sprinkle the cheese on top5. Roll the pizza in half and seal the edges with water6. Bake for 15 minutes

Write your new instructions here