Rossella
FAMILY TRATTORIA • SINCE 1960

KIDS PIZZA MARGHERITA

A fun Italian pizza made from scratch for little chefs

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LEVEL
Easy

MAKES
4 mini or 2 large pizzas

TIME
20min prep + rise + 15min cook

Little Chef Tips

- Don’t add too many toppings or the pizza can go soggy.
- Use your hands to stretch the dough if you like.
- Let the pizza cool slightly before slicing.



Tools

- A mixing bowl
- A wooden spoon
- A chopping board
- A knife
- A rolling pin
- A baking tray or pizza tray
- Grown ups should help with chopping and cooking.



Want to make pizza even easier?
You can buy a Rossella Pizza Kit from us with fresh dough, tomato sauce, mozzarella, basil, and flour all ready to go.



Ingredients

For the dough

- 500 g strong white 00 flour
- 7 g dried yeast
- 1 tsp sugar
- 1 tsp salt
- 2 tbsp olive oil
- 300 ml warm water

For the topping

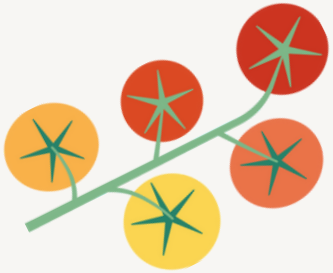
- 200 g tomato sauce or passata
- 200 g mozzarella, torn
- Olive oil
- Fresh basil leaves
- Any extra toppings you like









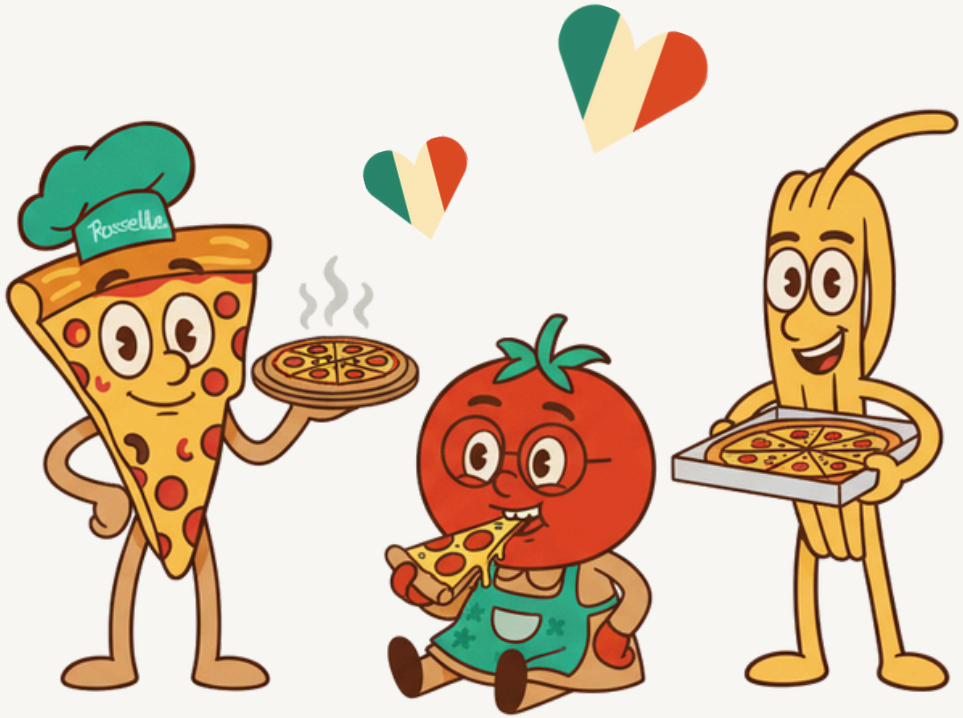


Make the Dough

1. Add the warm water and sugar to a bowl, sprinkle in the dried yeast, and stir gently. Leave for 5 minutes until slightly foamy.
2. Add the flour and salt to a large bowl and mix together.
3. Pour in the yeast mixture and olive oil and mix until it forms a dough.
4. Knead the dough on a floured surface for 5 to 10 minutes until smooth.
5. Place the dough back in the bowl, cover, and leave to rise for 1 hour or until doubled in size.

Shape the Pizza

6. Ask a grown up to preheat the oven to its highest temperature.
7. Lightly oil a baking tray with olive oil.
8. Sprinkle a little flour on the work surface and divide the dough into balls.
9. Press or roll each ball out into a round pizza shape on the floured surface, leaving the edges a little thicker.
10. Carefully lift the pizza onto the oiled baking tray before adding the toppings.







Little Chef Challenge
Share a photo of your recipe with us online and enjoy a free gelato next time you visit.



Top and bake

11. Spread the tomato sauce over the dough, leaving a small border around the edge.
12. Add the mozzarella and any toppings you like.
13. Drizzle with a little olive oil.
14. Ask a grown up to bake the pizza for 12 to 15 minutes until golden and bubbly.
15. Finish with fresh basil and enjoy.