

Recipe Resource – Pizza Fingers

This recipe for pizza fingers can be used as a numeracy and / or literacy resource for basic skills or vocational courses.



Literacy ideas

Ask the students to look at the recipe. Discuss the ingredients and their availability.

Laminate a copy of the recipe with no numbered instructions on the method (see page 3) and cut up. Students to put the instructions in the correct order.

Discuss the language and layout used, use of imperatives, etc.

Numeracy ideas

Discuss as above and then tell students that the recipe is for two people. Ask students to re-size the recipe for more or less servings.

For example:

- Ask them to halve the recipe to make it for 1 person.
- Ask them to multiply by 2 to make it for 4 people.
- Ask them to multiply by 5 to make it for 10 people.

Most of the recipe is straight forward but the challenge will come when dividing and multiplying the fraction of a teaspoon.

Main curriculum links

N1/L1.7	Work out simple ratio and direct proportion.
Rt/E2.1	Trace and understand the main events of chronological and instructional texts .
Rt/E3.3, Rs/E3.1	Recognise and understand the organisational features and typical language of instructional texts, e.g. use of imperatives and second person.

Pizza Fingers

100g self-raising flour
25g margarine
1 egg



Topping

3 tbsp tomato ketchup
¼ tsp dried marjoram
50g sliced garlic sausage or ham
75g cheddar cheese or tofu
2 lettuce leaves
2 tomatoes

1. Preheat the oven to 220C Gas 7. Lightly grease an 18.5 cm shallow square tin with margarine.
2. Put flour into a bowl with a pinch of salt. Add margarine, cut into small pieces and rub in until mixture resembles fine crumbs.
3. Gradually add beaten egg and mix to a soft dough. Knead lightly and press into base of tin.
4. Spread ketchup over the top and sprinkle with marjoram. Peel rind away from garlic sausage if using, dice sausage or ham and sprinkle evenly over ketchup. Grate cheese or tofu and sprinkle over pizza.
5. Cook for 20 minutes until topping is golden brown.
6. Cut into fingers and remove from tin. Arrange on serving plates with lettuce and tomato wedges.

Notes

- If you have no eggs or prefer not to use them, substitute 3 tbsp of milk.
- For a vegetarian version, omit garlic sausage or ham and add diced red pepper or sliced mushrooms. Use vegetarian cheddar cheese or tofu.

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