

PIZZA TWISTS



GET CREATIVE



45 MINUTES



PREPARATION
NEEDED



GETTING INTO THE ACTIVITY

Get into the kitchen and cooking some pizza twists, perfect for a meal or a snack.

- 1) Roll out the 2 sheets of puff pastry into smooth and equal rectangles. Spread tomato sauce over the top of one sheet, leaving 1-2cm border around the edge. Sprinkle evenly with grated cheese and then place the second sheet of puff pastry on top.
- 2) In a bowl, crack the egg and beat it. Use this to egg wash the puff pastry. Sprinkle any herbs or spices you wish to add on top.
- 3) Cut the sheet into small rectangles. You should be able to get roughly 15-20 rectangles from your puff pastry.
- 4) Twist each rectangle gently to create a twist shape. Place onto a lined baking tray and cook for 15-20 minutes at 200c or until golden brown.

Share the photo of your pizza twists with your BB group or post on social media using #BBatHOME.



WHAT YOU'LL NEED

- Tomato Sauce
- 1 Egg
- Grated Cheese
- Herbs
- 2 Sheets of Puff Pastry



NOTES FOR PARENTS & CARERS

Please take care when using kitchen equipment. An adult should initiate any contact with the BB group and/or share on social media.