

## Enable Ireland's Recipes for Beginners

### *Pizza and Potato Wedges*

#### 1. Easy Pizza

##### *Ingredients*

- 200g flour
- 2 teaspoon baking powder
- ½ teaspoon salt
- 1 tablespoon oil
- Cold water

##### *Toppings*

- Tomato puree
- Sliced ham/pepperoni
- Sweetcorn
- Grated cheese
- Peppers (chopped)
- Chopped pineapple (fresh or tinned)
- Red onion slices
- Mushroom slices

##### *Method*

- 1) Preheat oven to 180C/350F/Gas Mark 4
- 2) Place flour, salt and baking powder into bowl. Make a space in middle of bowl, and add the oil and 2 tablespoons of cold water. Add more water if needed to make soft dough.
- 3) Gradually mix together. Roll into a ball, turn onto a floured board/tray or table. Roll out to approx. 1 cm thick.
- 4) Spread tomato puree over base.
- 5) Add toppings of choice.
- 6) Bake for approx. 10-15 mins until cheese has melted and golden in colour.

## 2. Potato Wedges

### *Ingredients*

- 2 potatoes
- 1-2 teaspoons cooking oil
- Mixed herbs, paprika pepper, Cajun spices (small amounts)
- Salt and pepper
- Baking tray, plastic bag (freezer bag), kitchen paper

### *Method*

- 1) Preheat oven to 180C/350F/Gas Mark 4
- 2) Wash potatoes, cut in half, then cut each half into several wedges. Rinse again and dry in kitchen paper.
- 3) Place potatoes into plastic bag, add oil and seasonings. (approx. ½ teaspoon of spices). Shake well to coat each potato piece.
- 4) Tip onto baking tray. Cook for approx. 15mins. Turn the potatoes and cook for further 10 mins. until golden brown. These wedges could also be served with cooked chopped bacon pieces and grated cheese on top.