



Healthworks
the community health charity

Let's Cook: Geordie Pizza

What you need:

- 1 large stottie cut in half.
- 2 tomatoes.
- Grated cheese for topping.
- Tomato puree

How to prepare:

- Pre heat oven to 180°C.
- Spread the half stotties with a thin layer of tomato puree, you can use tin tomatoes or tomato ketchup.
- Add a preferred topping from the list or make up your own.
- Top with the grated cheese.
- Place on a baking tray until the cheese is bubbling, about 15 minutes.
- Then serve.

Top tips:

- Topping ideas: Ham, tuna, sweetcorn, pineapple, baked beans, mushrooms, peppers

Have the best summer ever!

From the Community Skills Team
www.healthworksnewcastle.org.uk