<u>Ducklings - Activity Ideas W/C 18th May 2020</u>

COOKING A PIZZA

Ingredients: 300g bread flour, 1 tsp instant yeast, 1 tsp salt, olive oil, tomato puree, toppings of your choice

Make the base: Put the flour into a large bowl, then stir in the yeast and salt.

Make a well, pour in 200ml warm water and the olive oil and bring together with a wooden spoon until you have a soft, fairly wet dough. Turn onto a lightly floured surface and knead for 5 mins until smooth. Cover with a tea towel and set aside.

You can leave the dough to rise if you like, but it's not essential for a thin crust.

Roll out the dough: If you've let the dough rise, give it a quick knead, then split into two balls. On a floured surface, roll out the dough into large rounds, about 25cm across, using a rolling pin. The dough needs to be very thin as it will rise in the oven. Lift the rounds onto two floured baking sheets.

Top and bake: Heat oven to 240C/fan 220C /gas 8. Put another baking sheet or an upturned baking tray in the oven on the top shelf. Smooth sauce over bases with the back of a spoon. Scatter with toppings. Put one pizza, still on its baking sheet, on top of the preheated sheet or tray. Bake for 8-10 mins until crisp.

DRAWING SHADOWS

Get your child to stand and draw around their shadow. Encourage your child to then draw around your shadow. Encourage your child to observe the shadows and talk about what they notice. Compare the height of the shadow and use language such as larger, smaller, taller, shorter. Alternatively you can draw around your child inside on a large

piece of paper.

