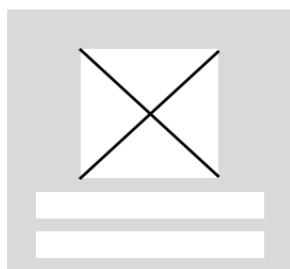
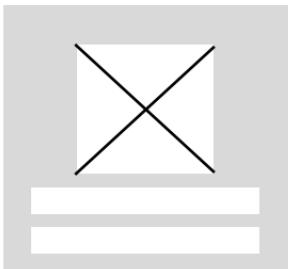
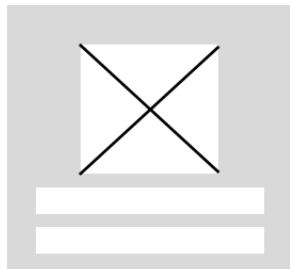
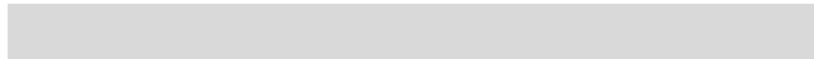
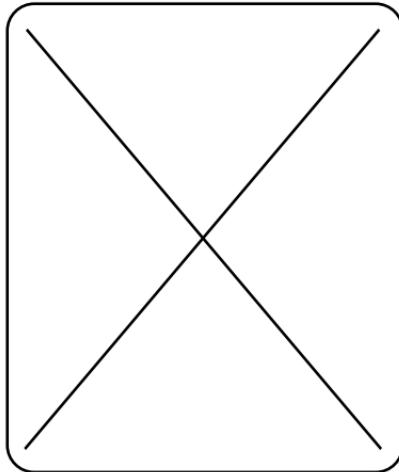


Details of foods

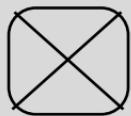


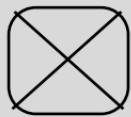
Details About eggs

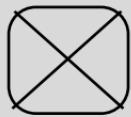


Food recipes

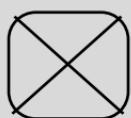


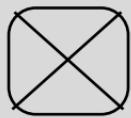


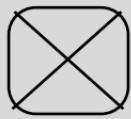


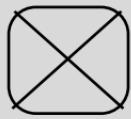


Kids' cooking recipes

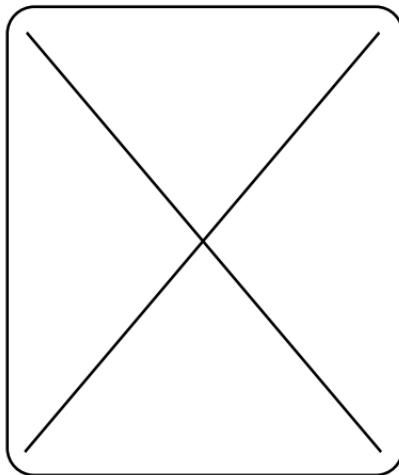








Pizza with homemade sauce





Details of foods



Energy kcal - 54

Fat (g) - 3.7

[More Details](#)



Energy kcal - 54

Fat (g) - 3.7

[More Details](#)



Energy kcal - 54

Fat (g) - 3.7

[More Details](#)



Energy kcal - 54

Fat (g) - 3.7

[More Details](#)



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[More Details](#)



Energy kcal - 54

Fat (g) - 3.7

[More Details](#)



Energy kcal - 54

Fat (g) - 3.7

[More Details](#)



Energy kcal - 54

Fat (g) - 3.7

[More Details](#)





Details About eggs



Egg nutrition information Per Small Egg (48 grams) Per Medium Size Egg (58 grams) Per Large Egg (68 grams)

Energy kcal (calories)	1.0	1.0	1.0
Energy kJ	1.0	1.0	1.0
Fat (g)	1.0	1.0	1.0
Saturates (g)	1.0	1.0	1.0
Monounsaturates (g)	1.0	1.0	1.0
Polyunsaturates (g)	1.0	1.0	1.0
Carbohydrate (g)	1.0	1.0	1.0
Protein (g)	1.0	1.0	1.0





Food recipes



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Kids' cooking recipes



Pizza with homemade sauce

[View recipe](#)

Prep:30 mins

Easy

Cook:20 mins

Make pizza for the family with a homemade base and tomato sauce. The veggie recipe is perfect to get kids involved in cooking. Top with mozzarella and fresh basil



Pizza with homemade sauce

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Pizza with homemade sauce



Method

- **STEP 1**

Tip the flour into a bowl, then stir in the yeast and 1 tsp salt. Make a well in the centre and pour in 200ml warm water (make sure it's not too hot) along with the oil. Stir together with a wooden spoon until you have a soft, fairly wet dough.

- **STEP 2**

Tip the flour into a bowl, then stir in the yeast and 1 tsp salt. Make a well in the centre and pour in 200ml warm water (make sure it's not too hot) along with the oil. Stir together with a wooden spoon until you have a soft, fairly wet dough.

- **STEP 3**

Tip the flour into a bowl, then stir in the yeast and 1 tsp salt. Make a well in the centre and pour in 200ml warm water (make sure it's not too hot) along with the oil. Stir together with a wooden spoon until you have a soft, fairly wet dough.

- **STEP 4**

Tip the flour into a bowl, then stir in the yeast and 1 tsp salt. Make a well in the centre and pour in 200ml warm water (make sure it's not too hot) along with the oil. Stir together with a wooden spoon until you have a soft, fairly wet dough.

