

French Bread Pizza

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| 1 | pack of 2 Homebake Baguettes*** | 1 |
| 1 | tablespoon cooking oil | 15ml |
| 1 | small onion | 1 |
| 1 | clove of garlic | 1 |
| 2 | tablespoons tomato puree | 30ml |
| 1 | small can chopped tomatoes | 227g |
| $\frac{1}{2}$ | teaspoon granulated sugar | |
| 2 | teaspoons dried mixed herbs (or dried oregano) | |
| | Salt and ground black pepper | |
| 6-7oz | cheese | 175-200g |

(***Or part baked *Petits Pains* or *Ciabatta* or prepared shop bought pizza base)

METHOD



1. SET OVEN TO GAS 6, 200° C, 400° F
2. Cut the onion into small pieces
3. Crush the garlic clove
4. Put the oil, pieces of onion and garlic into a small saucepan over a medium heat and stir well.
5. Cook, stirring occasionally until the onion becomes transparent, but not brown.
6. Add to the pan, the contents of the tin of tomatoes, the tomato puree, sugar, and half the quantity of herbs, salt and black pepper to taste.
7. Stir well and increase heat to bring to a gentle simmer.
8. Grate the cheese and set to one side.
9. Stir the tomato mixture regularly and cook for about 10-15 minutes until the mixture has thickened and the liquid has reduced. (If the mixture is spluttering a lot you should turn the temperature down and stir thoroughly.)
10. Stir well and take off the heat and leave to one side.
11. Cut the Baguettes (or your choice of base, except the prepared Pizza base) in half lengthways. Lay out on a baking sheet or suitably shaped baking tin.

12. Spread the pizza base/s with the tomato sauce, covering evenly almost to the edge, and not too thickly, or, when it is cooking it will run all over the tin.
13. Carefully place the grated cheese over each individual piece of Baguette on top of the tomato sauce. Don't over do it because it will spread.
14. Sprinkle lightly with the other half of the dried herbs and black pepper to taste
15. At this point you could customise your pizza by adding additional toppings of your choice - see below.
16. Place in the preheated oven for the length of time required to cook your base - read pack instructions, this will be around 8-10 minutes until golden.
17. Enjoy! Good eaten hot or cold.

CUSTOMISE YOUR PIZZA - Additional toppings

- Chopped ham and chopped pineapple. (Drain the pineapple if using tinned).
- Thinly sliced mushroom
- Thinly sliced or chopped red, green or yellow peppers
- Thinly sliced onion rings or chopped onions
- Black or green olives
- Dried flaked chillies

SERVE WITH -

- Mixed Salad
- Green Salad
- Tomato Salad
- Bean Salad
- Coleslaw
- Jacket potatoes
- Potato Wedges
- Garlic Bread

Think Pizza Hut salad bar!