



Kids
little foodies



PIZZA



Serves

6

Foodies



Total Time

15

minutes

IMPORTANT NOTICE: We believe that breastfeeding is the ideal nutritional start for babies and we fully support the World Health Organizations recommendation of exclusive breastfeeding for the first six months of life followed by the introduction of adequate nutritious complementary foods along with continued breastfeeding up to two years of age. We recommend that you speak to your health care professional about how to feed your baby and seek advice on when to introduce complementary feeding.

3+
years



Pizza

Ingredients



50G
CERELAC® KIDS - FOR IRON
FORTIFICATION, POWDER & PIECES



1/4 CUP
ALL-PURPOSE
FLOUR



1/4 CUP
WHOLE WHEAT
FLOUR



1 TBSP
YOGURT



60ML
WATER



1/4 TSP
BAKING POWDER

To make the Pizzas



6 TSP
PIZZA SAUCE



6 TBSP
MOZZARELLA CHEESE



TOPPINGS
OF YOUR CHOICE

Step by step

1. RUN CERELAC KIDS, THROUGH A SIEVE TO SEPARATE THE PIECES AND POWDER. SET ASIDE.
2. IN A SMALL BOWL, ADD THE FLOUR, CERELAC KIDS, POWDER, BAKING POWDER, YOGURT AND WATER. MIX ALL USING A SPATULA OR CLEAN HANDS UNTIL IT COMES TOGETHER IN A SHAGGY DOUGH THAT STICKS TO ITSELF. IF THE DOUGH STICKS TO YOUR HANDS, DUST THEM WITH SOME FLOUR.
3. PORTION THE DOUGH TO MAKE 6 BALLS.
4. DUST YOUR DOUGH BALL WITH FLOUR, THEN ROLL OUT ONTO A CLEAN SURFACE UNTIL IT IS 0.5 CM THICK.
5. COOK THE FLATBREAD ON A PAN ON MEDIUM HEAT, FLIP IT ONCE AND TOP EACH ONE WITH A TEASPOON OF PASTA SAUCE, A TABLESPOON OF CHEESE AND THE TOPPINGS OF YOUR CHOICE. COVER THE PAN FOR A MINUTE TO MELT THE CHEESE.

Notes

1. THIS FLATBREAD CAN BE USED TO MAKE MANAKISH, OR LITTLE SANDWICHES TOO.
2. THE SIEVED FRUIT CRUNCHIES CAN BE USED TO TOP THE PIZZAS OR EATEN ALONE LATER.



50G CERELAC® Kids
Multicereals & Fruits
(3 years+)
For Iron Fortification



Yogurt
Magnesium



Shredded
cheese
Calcium



Pizza Sauce
Vitamin C