



Merida

Disney
PRINCESS

BULLSEYE PIZZA

• Makes 2 •

Ingredients

450g premade
pizza dough

1 tbsp olive oil

1 cup pizza sauce

1½ cups grated
mozzarella cheese

Toppings

Diced ham, Pepperoni,
Chopped Broccoli,
Diced bell peppers,
Pineapple chunks,
Sliced black olives

Tip

If you use pineapple chunks for a topping, blot them first with a paper towel or clean reusable cloth to absorb extra juice and keep the crust from getting soggy.



Nothing's more important to Princess Merida than being able to make her own choices. That's why this pizza recipe is all about targeting the toppings you like best.

Directions

1. Divide the pizza dough in half and knead each piece into a ball. Place the dough balls in a large bowl and cover with plastic wrap. Let them rest at room temperature for 10 minutes.
2. Ask an adult to help you pre-heat the oven to 220°C. Lightly oil two baking sheets.
3. Working on a flour-dusted surface, roll both dough balls into 0.6cm-thick circles. Carefully place each one on a prepared baking sheet.
4. Spread spoonfuls of pizza sauce on both pizza crusts. Top the sauce with grated mozzarella cheese.
5. Add your choice of toppings. Place one kind—chopped ham or pepperoni slices, for example—in the centre. Arrange a second topping in a ring around the first one. Keep adding toppings in this way, creating a colourful bullseye pattern, until you reach the crust.
6. Ask an adult to help you with the oven. Bake the pizzas on different oven racks until the edges and bottoms of the crusts are golden brown (about 15 minutes). Switch the position of the trays after 7 or 8 minutes so that the pizzas will cook evenly.
7. Let the cooked pizzas cool slightly before slicing and serving.

