

## Create Zone

For the create zone this month we thought we would get you to make pizzas and while you are doing it to think about where your food comes from. All of it. Pizza is a great way to get you thinking about this as it has so many different parts and many of them will have come from places all around the world.

While you make your pizza pray for the farmers who grow the wheat to make the dough, the workers who pick the tomatoes to make the tomato sauce. The shelf fillers who stack the shelves with the different toppings we choose.

Pray that we might make informed choices about where we get our food from, making sure that farmers in this country and abroad get a fair deal for the crops that they produce.

Pray for countries that are suffering from drought at the moment and are struggling to grow crops even to feed their own families.

### How to make your pizza.

- 1) Either make a pizza dough in a bread machine or by hand, or buy readymade pizza bases. Here is a recipe if making by hand
  - 650g/1lb 7oz '00' flour (or strong white flour), plus extra for dusting
  - 7g dried easy-blend yeast
  - 2 tsp salt
  - 25ml/1fl oz olive oil
  - 50ml/2fl oz warm milk
  - 325ml/11fl oz warm water
  - To make the dough, mix the flour, yeast and salt together in a large bowl and stir in the olive oil and milk. Gradually add the water, mixing well to form a soft dough.
  - Turn the dough out on to a floured surface and knead for about 5 minutes, until smooth and elastic. Transfer to a clean bowl, cover with a damp teatowel and leave to rise for about 1½ hours, until doubled in size.
  - When the dough has risen, knock it back, then knead again until smooth, roll into a ball and set aside for 30 minutes to 1 hour until risen again
  - When it's ready roll out to desired size



- 2) Spread a thin layer of tomato puree onto the pizza base



- 3) Choose your toppings – the list is endless!



- 4) Cook pizza in oven for about 12 minutes. Thank God for all his provision then enjoy!

It would be great to share photos of people's pizza creations so do send them in to us as church!