



Pizza recipe with Nikki Lilly

This is how to make a four-in-one pizza.

I'm Nikki and I'm going to show you how to make an epic pizza that's four courses in one.

You've got your garlic bread, roast dinner, cookies and cream and your favourite cheeses.

That's the pizza base. Now what's the starter?

Whisk together one tablespoon of butter, a teaspoon of crushed garlic, a handful of chopped parsley, a drizzle of olive oil and a tablespoon of Parmesan. Mix together until thoroughly combined, and cover your first quarter with your garlic butter mix. Finish it off with a little sprinkle of Parmesan. Weee.

Starter done, now for the main.

For your roast dinner main topping, spread a thin layer of gravy. I love stuffing so I'm gonna do about five or six marble-sized balls. Finish it off with a little drizzle of gravy.

Perfect.

Now for the cheese course.

I'm using mozzarella, Parmesan and cheddar. Simply sprinkle them onto your fourth quarter. This is gonna be delicious, all melted. Pop your pizza on a baking tray and put it in the oven at 200 degrees C, gas mark 6, for about 10 minutes.

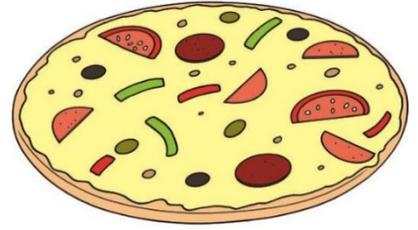
You might need to get an adult to help. Whilst that's cooking, make the dessert.

My favourite part. In a large bowl, whip whipping cream until soft peaks form. This will take a while. Till it looks like this. Perfect.

Once the pizza is out of the oven and has cooled slightly, just spread it on with the back of the spoon. Sprinkle on chocolate chips and crushed cookie pieces. Finally, drizzle over your delicious white chocolate.

And that's how you make an epic pizza!

Video zone



Watch this video <https://learnenglishkids.britishcouncil.org/en/video-zone/pizza-recipe-with-nikki-lilly>

www.britishcouncil.org/learnenglishkids

© British Council, 2018 The United Kingdom's international organisation for educational opportunities and cultural relations. We are registered in England as a charity.