

Sometimes, the only thing that will satiate your lust for crispy, tomato, cheezly goodness is pizza so voila, a selection of cheap & tasty pizzas that anybody can make! Think outside the box and make your pizzas on pitta, tortilla, potatos, and anything that can take a topping. Sure, be traditional with tomato, but be eclectic with hummus or be classy with pesto. Pizza hut ain't got nothing on these babies, and with the money you've saved you can treat yourself to a night at the pictures, or if you eschew the capitalist world entirely... throw the money at the poor.

# PUNK ROCK PIZZA

**Pitta Pizza** The humble pitta bread is also a quick, easy base for pizza. What ya gonna need to make these bad boys? Simply put - pittas (wholemeal is better for ya dontcha know? But some folks can be fussy), tomato puree, some form of vegan melting cheese (redwoods extra melting cheezly does the job). Add to that whatever you want - herbs, olives, (already cooked) vegetables & fake chicken strips etc. Assemble yer pizza, pop it under a grill until pitta is nicely crispy and your cheese has melted. Serving for lots of folks? Chop them into neat pitta pizza slices. Wanna take these for lunch? Make Pitta Pizza Pockets: Cut your pitta in half and stuff the tomato / cheezly etc. inside. Then cook as normal.

**POTATO PIZZA** Potato pizza? You betcha. Get your good ole baking potato, slice it into 3 even sized slices lengthways (it's a real pain to get them even, so don't stress, but do make sure they can rest flat on a plate). Lightly drizzle them with olive oil (or any vegetable oil if the pennies are tight), then place in the oven on a bakin tray for 45 minutes ish at 190. They should be nice and crispy! Remove them from the oven and top with tomato puree, grated vegan cheese, etc. Pop back in the oven for 8 - 10 minutes until the cheese is melted. You're done. These are a great option for the gluten/wheat free folks out there.

**PIZZABILLA** So, these are based on Mexican quesadillas - nifty little stuffed tortillas. You're gonna need two tortilla wraps per Pizzadilla (although I've used chapattis at a pinch). Lightly oil a large non-stick frying pan and heat for a few minutes over medium-high, spread tomato puree evenly on your first tortilla then pop the tortilla in the pan. Sprinkle grating cheese, herbs, etc. on. Fry the tortilla until it is golden brown and a little crispy, then place another tortilla directly on top. Uses a spatula or something similar to press down and hold everything together, then turn over to the other side and golden brown the top tortilla. Then serve, cut into quarters (or more if ya fancy) and you are ready to go.

## TOP OF THE MORNING TO YA

So, we all love tomato & cheezly etc. But other cool ways of topping pizza includes: tomato & hummus, hummus with oven-roasted vegetables. If you're in a rush and don't have cheese: use 3 tbsp vegan mayo, ½ - 1 tbsp Dijon mustard, 2 - 3 tbsp nutritional yeast flakes, sea salt + pepper to taste. Mix and they'll make a passable melting cheese topping. Or for a classy option, top with pesto. Vegan Pesto? Sure. You can buy it pre-made or alternatively: a good handful of fresh basil, two generous handfuls of pine nuts (toasted ideally) or almonds / walnuts / hazelnuts, 60ml approx. olive oil (you can sub some of this for lemon juice for a healthier variation), 2 - 3 garlic cloves finely chopped, sea salt & black pepper to taste, optional vegan cheese grated about 50g) Shove it all in the blender and go crazy. Keep it in the fridge in a sealed container, lasts a good week.

PRODUCED FOR VEGAN SKILLSHARE WORKSHOP 13/09/08 @ SUMAC CENTRE, NOTTS UK.

RECIPES TAKEN FROM UPCOMING COOKZINE BY ALEX & EVA. ANY SUGGESTIONS, PRAISE OR HATEMAIL TO ALEX@SAAC.ORG.UK. LOVE YOUR FOOD! X X X