

# ZANZIBAR PIZZA



*These are a little different from Italian pizzas! Lots of street vendors sell these around Zanzibar. Usually they are filled with savoury fillings like minced beef, cheese, mayonnaise, vegetables and eggs, but you can also get sweet fillings like bananas, chocolate spread, mango or peanut butter.*

## FOR 4 PIZZAS YOU WILL NEED:

- 150g flour
- 70g water
- Pinch of salt
- 2 tbsp vegetable oil
- Fillings of your choice

## TO MAKE:

- Mix together the flour, salt, oil and water in a bowl, and knead it until it forms a soft dough.
- Cover the dough and let it rest for 30mins - 1 hour.
- Oil your work surface and split your dough into four small balls.
- Spread out the first ball using your hand into a disc shape until it is quite thin (like a big pancake).
- Add your fillings into the middle and then fold the edges over the top to make a parcel (there is meant to be a hole in the middle!).
- Lift your dough parcel into the frying pan with a little oil, and then cook it for a couple of minutes on each side.



We used banana and chocolate in this one, but you could make a savoury one with cooked mince beef, veg, cheese and egg.