

**Ingredients**

Quantity	Measure	Ingredients	Description
9	Teaspoon	Ghee	To season
3	Teaspoon	Margarine	For Pizza
Half	Teaspoon	Yeast - dry	For Pizza Base
Half	Teaspoon	Sugar	For Taste for sa
3	Nos	Onions	Minced for Sauco
A	Little	Chilly Powder, Red	To Taste
A	Little	Pepper Powder	To taste, for Sa
A	Little	Salt	For Taste
A	Little	Salt	For Pizza Base
Quarter	Kilogram	Prawns	For Sauce
Half	Kilogram	Tomatoes	For Sauce
Quarter	Kilogram	Flour, Maida - (American Pillsbury)	For Base
125	Grammes	Cheese - Grated Cheddar	For Sauce
6	Flakes	Garlic	For Sauce

**Method**

**Base Preparation:**

Mix yeast in five ounces of warm water, margarine and keep aside.  
Dissolve, salt and sugar in the remaining water and mix thoroughly with sieved flour.  
And knead to a smooth and soft dough for fifteen minutes. It should be firm but a pliable dough.

Allow it to set for an hour, by bundling loosely in a muslin cloth till it becomes double the size.

Then roll it out on a greased round tray measuring about eleven to twelve inches. Place the prawn sauce on the dough and bake at 350 degrees for twenty five minutes.

### **Sauce:**

Mince the onions and garlic and brown them in nine teaspoons of ghee. Then add the seasoning, salt, pepper and red chilly powder and sugar. Cook it for five minutes and then add tomatoes, which have been boiled and peeled, and shelled prawns. Cook for half an hour. You can add mushrooms, ham or sausages also.

After spreading it on the pizza base, sprinkle the grated cheese and bake.