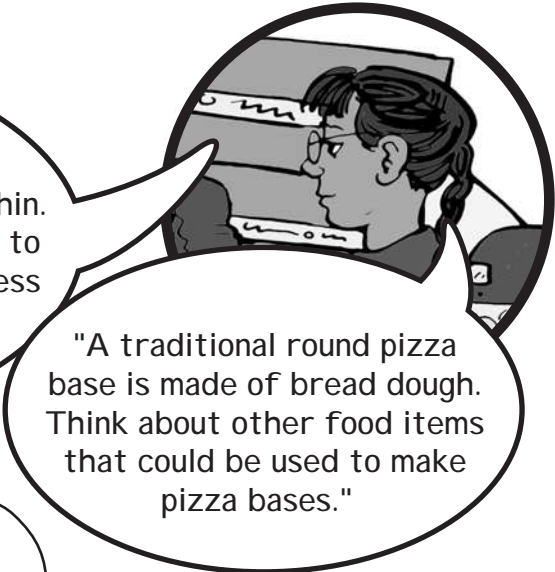


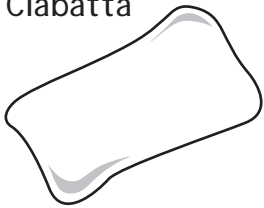
Club Pizza - Pizza bases with Grace

"Hi, I'm Grace and I create the pizza bases at Club Pizza. Most people think that there are only a couple of sorts of pizza bases - thick or thin. If I told you that you could have maybe up to twenty different sorts of pizza base, I guess you wouldn't believe me. But just think about it. Here are some ideas to get you started."



"A traditional round pizza base is made of bread dough. Think about other food items that could be used to make pizza bases."

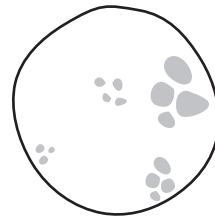
Ciabatta



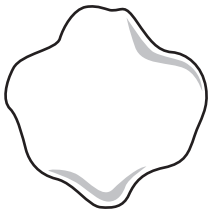
Croissant



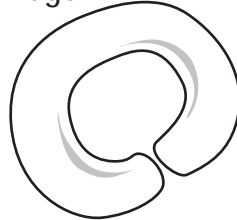
Chappati



Focaccia



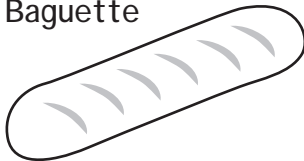
Bagel



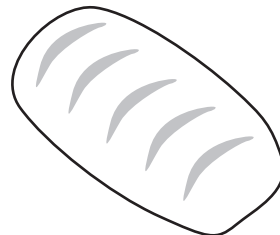
Puri deep fried



Baguette



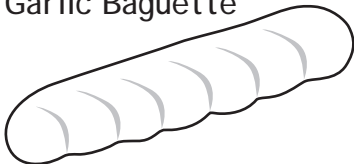
Rye Bread



Paratha



Garlic Baguette

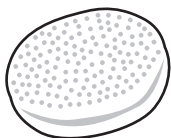


Naan Bread



Pitta Bread

Crumpet

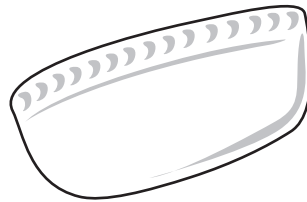


Club Pizza - Pizza bases with Grace

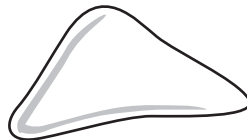
"Who says a pizza has to be round? Here are some alternative ideas."



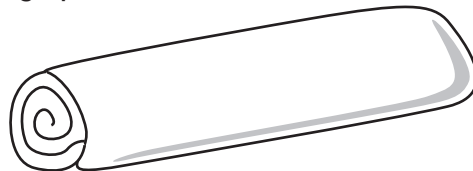
Calzone - the pizza where the dough is folded over the ingredients inside, forming a large semi-circle shape.



Samosa - Indian snack food. Small rounds folded into triangle shapes with spicy fillings. Samosas can be baked or deep fried.



Pizza roll - the toppings are placed onto the base and it's then rolled-up like a Swiss roll and cut across forming spirals.



Open wrap- very popular these days. The topping is placed inside the dough round, then folded and baked.

