How to make an Aussie pizza Ingredients:

Pizza dough

Tomato sauce

Cheese

Eggs

Materials:

Cutting board

Plate

Pizza cutter

Oven

Tray

Pan

Stove

Table

Knife

Bowl

Method:

Step 1: Grab the tray out carefully and put it on the table.

Step 2: Get the pizza dough and put it on the tray softly.

Step 3: Open the lid of the tomato sauce quickly and use the knife to spread it evenly on the pizza dough.

Step 4: Get the cheese gently and carefully sprinkle it on top of the tomato sauce.

Step 5: Get the eggs out quickly and crack them carefully in a bowl.



- Step 6: Tip the eggs softly on the pan and put the pan on the stove.
- Step 7: Turn on the stove carefully and fry the eggs quickly.
- Step 8: Once the eggs are fried, put them softly on top of the cheese.
- Step 9: Then pick up the tray quickly and put it in the oven smoothly.
- Step 10: Once the pizza is ready to take out of the oven, take it out quickly and you can eat it!