



Student Kitchen Essentials from Pyrex

It's the time of year when parents across the country are preparing to send their kids packing into the big wide world of halls of residence and rented student digs. One big worry is whether they will eat properly but peace of mind costs just £35, with kitchen essentials from Pyrex that provide the quality and durability to last throughout the student years and much longer.

Valued for generations, no kitchen is complete without at least one or two trusty Pyrex products. From the measuring jugs and mixing bowls to a wide range of oven, microwave and freezer safe glass and ceramic cookware, Pyrex provides endless versatility for every home cooking requirement. In addition, a new range of Pyrex non-stick bakeware is now available in fourteen shapes and sizes with non-slip, easy grip handles - perfect for cooking novices!

A practical student starter kit might include the following set of products, all available from supermarkets and independent high street retailers:

- 0.5L Pyrex measuring jug, £2.99, and the 1L glass mixing bowl, £3.69
- 1.5L glass casserole dish with glass lid that doubles up as a roaster £6.29
- Multi purpose 1.5L glass dish with lid, £5.19, suitable for cooking dishes in the oven or microwave, freezing and storing food hygienically in the fridge.
- 26 x 19 cm non stick roasting tray, £4.99, 33cm x 25cm non-stick oven sheet, £5.99 and a non-stick pizza pan £4.99 (to save the expense of takeaways!)

To save the expense of too many takeaways, one recipe every student should learn is homemade pizza such as the one provided here from the Pyrex archive. More information on Pyrex products and a wide range of other recipe ideas are available online at www.pyrex.com. Pyrex is also the proud supporter of UKTV Food's 'The Peoples Cookbook' with further details about the show at www.uktvfood.co.uk.

Cheese And Tomato Pizza

Serves 8-10

Preparation time 20 minutes plus 1¼ hour proving

Cooking Time 20 minutes

12oz/400g strong plain flour

6g sachet easy blend yeast

1 tbsp/15ml sp olive oil

1/2tsp/2.5mlsp sugar

7floz/200ml approx hand warm water

4 tomatoes, sliced

4oz/100g cheddar cheese, grated

2tsp/2x10mlsp fresh chopped basil



1 Sieve the flour and put into a large Pyrex bowl. Add the yeast, oil and sugar and stir. Add most of the water and stir then knead on a floured surface to form a smooth, not sticky elastic dough, adding a little more water if necessary.

2 Put the dough back into the bowl and cover with cling film. Leave in a warm place (such as an airing cupboard) until doubled in size (approx 45 minutes).

3 Knead the dough well on a lightly floured surface. Press into a lightly oiled 30cm Pyrex pizza tin. Cover loosely with oiled cling film and leave in a warm place for 30 minutes.

4 Preheat oven to Mark 7/210C/425F. Bake pizza base for 10 minutes.

5 Top the pizza with the tomatoes, cheese and basil. Bake for a further 8-10 minutes until the cheese has melted. Serve hot, cut into wedges.

Ends

For further press information, please contact Nicky Fairweather or Amy Ottewell at The small Agency: Tel. 01924 830640, email nicky@thesmallagency.co.uk

Picture attached: 'Classic' Pyrex Jug.