

Get ready to cook: Tie back long hair, apron on, wash hands.
Collect ingredients and equipment.

Scone Based Pizza

Weigh
and
measure
carefully

Ingredients

150g self raising flour
25g margarine
1 egg
50ml semi-skimmed milk
3 tbsp tomato puree
1 tomato
50g cheese, e.g. Mozzarella
2 mushrooms
1 x 5ml spoon dried herbs
25 g sweetcorn
½ green pepper

Equipment

Weighing scales, sieve, mixing bowl, small bowl, fork, measuring jug, table knife, measuring spoons, rolling pin, baking tray, chopping board, knife, grater, cooling rack.

This recipe makes a lovely deep pan pizza, topping can be changed to make your favourite pizza topping



Method

1. Preheat the oven to 200°C or gas mark 6.



Check with an adult before using the cooker.

2. Sift the flour into a bowl.



3. Rub in the butter or margarine into the flour until it resembles breadcrumbs.



5. Whisk the egg and milk together in a small bowl with a fork.



6. Add the egg mixture to the flour and mix together to form a soft dough.



If your dough is dry add 1 tablespoon of water, if it's too wet, add 1 tablespoon of flour

7. Flatten out the dough on a floured surface to form a large circle.



8. Transfer the dough to the baking tray.



9. Spread the passata sauce or puree over the dough.



10. Prepare the vegetables:

- slice the mushrooms;
- slice the tomato;
- remove the core from the pepper and slice into thin strips.



Use bridge and claw grip and watch your fingers carefully

11. Arrange the mushrooms, tomato, green pepper and sweetcorn over the base.



13. Sprinkle or place the cheese and herbs over the top of the pizza.



14. Place the pizza in the oven and bake for 10 – 15 minutes, until golden brown.



Use oven gloves when putting into and taking out of the oven