

Scone based pizza



Ingredients

You can change the topping ingredients, but avoid altering the weights and measures of the base ingredients

150g self raising flour

25g margarine

1 egg

50ml semi-skimmed milk

3 x 15ml spoons passata sauce

1 tomato

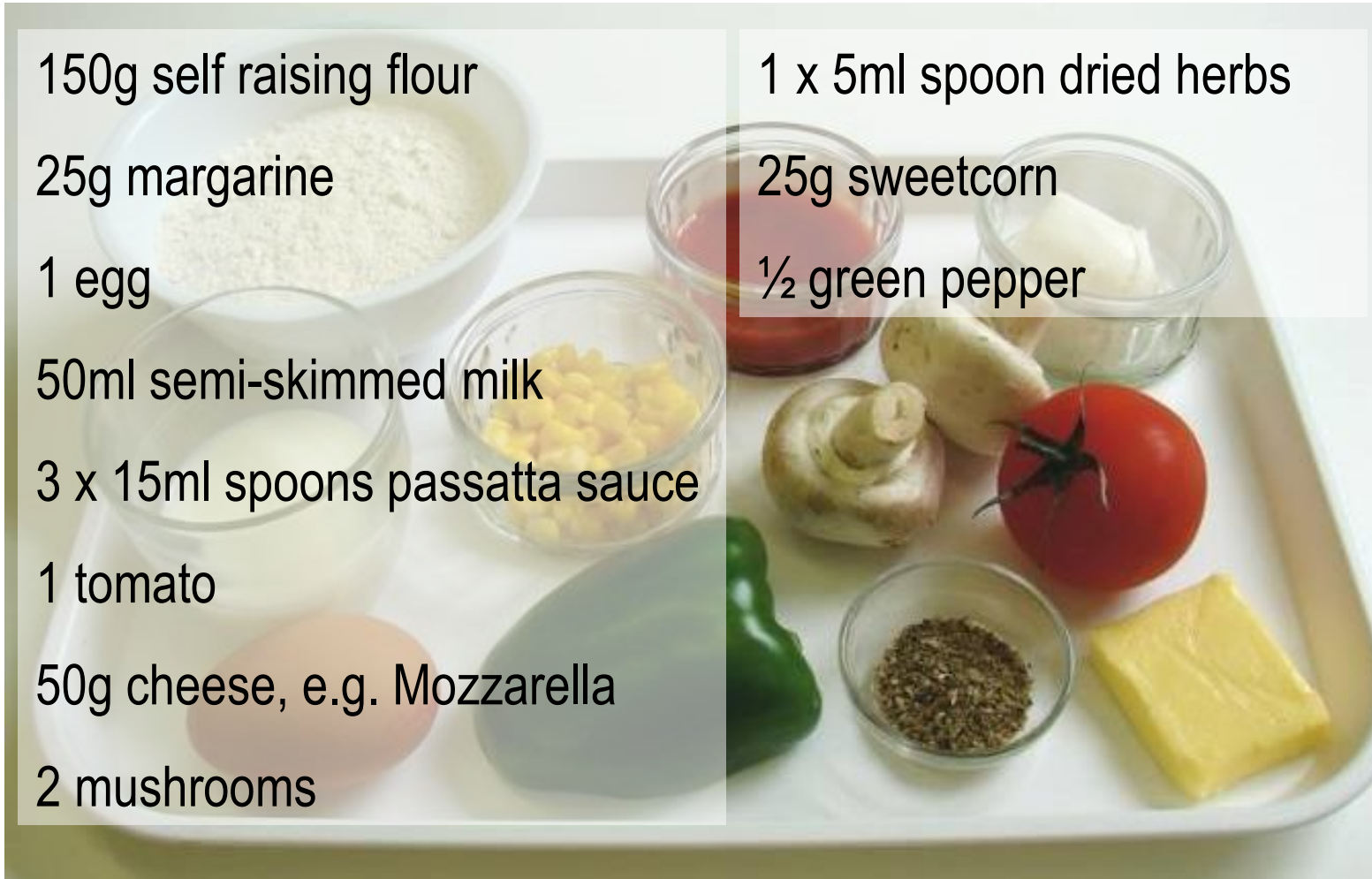
50g cheese, e.g. Mozzarella

2 mushrooms

1 x 5ml spoon dried herbs

25g sweetcorn

½ green pepper



Equipment



Weighing scales

Sieve

Mixing bowl

Small bowl

Fork

Measuring jug

Palette knife

Measuring spoons

Rolling pin

Baking tray

Chopping board

Knife

Grater

Cooling rack

Method

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



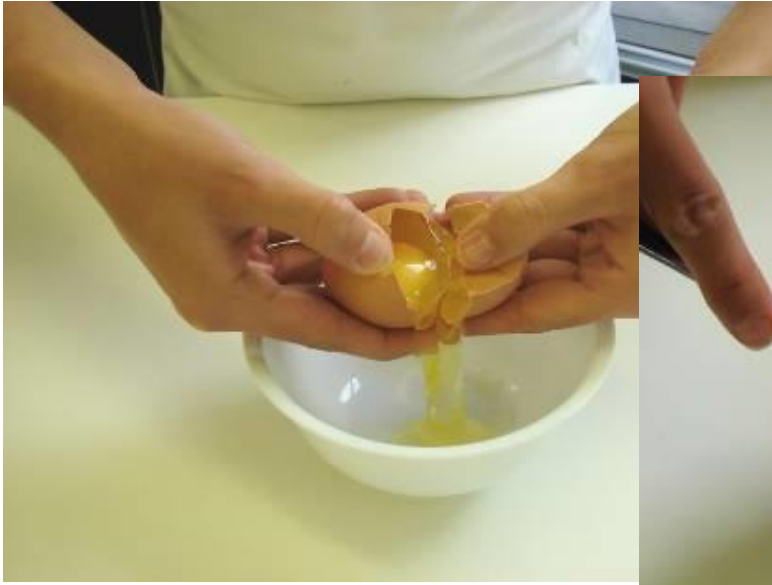
2. Sift the flour into a bowl.



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



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



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



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



7. Transfer the dough to the baking tray.



8. Spread the passatta sauce over the dough.

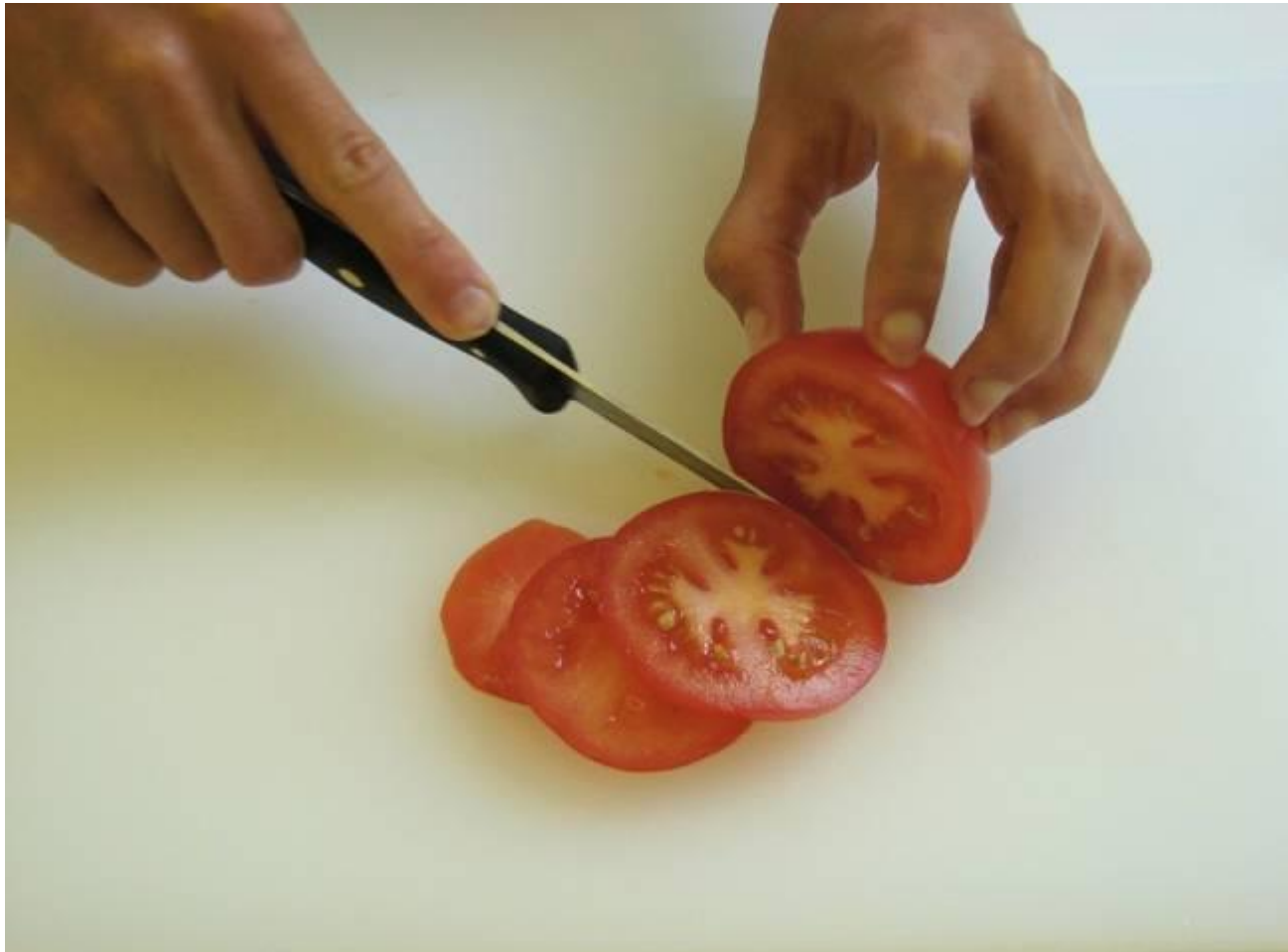


9. Prepare the vegetables:

- slice the mushrooms;



- slice the tomato;



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



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



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



11. Grate or slice the cheese.



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



13. Place the pizza in the oven and bake for 10 – 15 minutes, until golden brown. Remember to use oven gloves.



Top tips

Divide the dough in half and make two mini pizzas.

Experiment with different toppings. Why not try slices of ham, tuna, red pepper, onion, or different types of cheese.