

Pizza (scone based)

Ingredients

- 150g self-raising flour
- 40g hard margarine (or butter)
- 90ml milk
- Tomato puree*
- 150g hard cheese (such as cheddar)
- Up to 3 pizza toppings of your choice. For example; mushrooms, tomatoes, onion, pineapple, sweetcorn, olives, ham, pepperoni, but NO raw meat products.

* If you wish to use an alternative to tomato puree, Ketchup or BBQ Sauce work well.

Equipment

- Mixing bowl
- Table knife
- Measuring jug
- Rolling pin
- Baking parchment
- Baking tray
- Chopping board
- Sharp knife
- Box grater
- Wire cooling rack

Method

- Pre-heat the oven to 220c / gas mark 7
- Weigh the flour in a mixing bowl
- Weigh the margarine and cut into small pieces using a table knife
- Measure the milk in a measuring jug
- Rub the margarine into the flour, using your fingertips, until the mixture resembles breadcrumbs
- Add the milk, a little at a time, and mix with the table knife until a soft (NOT sticky) dough is formed
- Roll out the dough on a sheet of baking parchment, to about 5mm thick
- Transfer the baking parchment (and pizza base!) to a baking tray
- Using the table knife, thinly spread the tomato puree over the base
- Using a chopping board and a sharp knife prepare any vegetable toppings
- Arrange all your toppings attractively over the base
- Using a box grater, grate the cheese (using the largest slots)
- Sprinkle the grated cheese evenly over the base
- Bake for 15-20 minutes until the cheese has melted and turned golden brown
- Transfer the pizza to a wire cooling rack and remove the baking parchment

Note

Before cooking you should always:

- Tie back long hair
- Put on an apron
- Wash your hands
- Have all your ingredients to hand
- Get out ALL the equipment you'll require

