



## Scone based pizza

### Ingredients

- 150g self raising flour
- 25g margarine
- 1 egg
- 50ml milk semi-skimmed
- 3 x 15ml spoons of passata sauce
- 1 tomato
- 50g cheese, e.g. Mozzarella
- 2 mushrooms
- 1 x 5ml spoon of dried herbs
- 25g sweetcorn
- $\frac{1}{2}$  green pepper

### Equipment

Weighing scales, sieve, mixing bowl, small bowl, fork, measuring jug, palette knife, measuring spoons, flour dredger, rolling pin, baking tray, chopping board, knife, grater.

### Method

1. Preheat the oven to 200°C or gas mark 6
2. Line a baking tray.
3. Sift the flour into a bowl.
4. Rub 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 form a soft dough.
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 over the dough.
10. Prepare the vegetables:  
 slice the mushrooms;  
 slice the tomato;  
 remove the core from the pepper and slice into the thin strips.
11. Arrange the mushrooms, tomato, green pepper and sweetcorn over the base.
12. Grate or slice the cheese.
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.

### Follow up work

Tick the boxes which name the skills you have used today

#### Skills

Using the oven	Rubbing in	Forming a dough / Shaping	Grating	Rolling out
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In the box below suggest some other interesting toppings that could be added to a pizza.

