

Pizza with a Scone Base

Ingredients

¼ red onion

½ red pepper

100g strong Cheddar cheese + mozzarella

200g self-raising flour (plus extra for rolling out)

Mixed herbs

50g fat spread

125ml semi-skimmed milk

4 x 15ml spoons tomato puree mixed with 2 x 15ml spoons water, ½ x 5ml spoon mixed dried herbs and black pepper

½ can sweetcorn drained



Instructions

1. Preheat the oven to 220°C/200°C fan or gas mark 7.
2. Wipe the mushrooms with a clean, damp cloth and slice finely.
3. Wash then top, tail and discard the outer layer of the spring onions. Chop finely.
4. Wash the red pepper, remove the seeds and white pith and cut into small squares.
5. Grate the cheese.
6. Sieve the flour into the mixing bowl.
7. Using clean fingertips, rub the spread into the flour until it resembles fine breadcrumbs.
8. Gradually stir in the milk to make a soft dough, do not knead.
9. Sprinkle the rolling pin and a clean, dry surface with a little flour.
10. Shape the dough into a circle and roll out until it is less than 1cm thick.
11. Carefully lift onto the baking tray.
12. Spread the puree onto the scone base circle and sprinkle on the cheese.
13. Sprinkle with onions, peppers and drained sweetcorn.
14. Bake for 20 minutes or until the cheese is bubbling and the base is golden.
15. Remove the pizza from the oven and slide onto a wire rack for 5 minutes before slicing.

Skills used include:

Weighing, measuring, chopping, grating, sifting, rubbing-in, mixing/combining, rolling and baking.

Top Tips

- Handle the dough as little as possible.
- Do not put the toppings on until the base is on the baking tray.