

Scone Based Pizza

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
 25 g sweetcorn
 ½ 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, cooling rack.



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 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.



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



9. Spread the passata sauce over the dough.



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



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



8. Transfer the dough to the baking tray.



10. Prepare the vegetables:

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



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



