

The Larder presents...

PIZZA

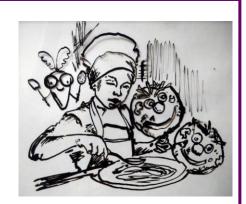




COOK: 10 -15 min CHECK AFTER 10min



SERVES: 4



YOU WILL NEED:

INGREDIENTS:

- 2 Cup Self Raising Flour (or 2 Cup Plain Flour and 2 tsp Baking Powder
- ½ tsp of Salt
- 50G Butter or Margarine Spread
- 3 Tbsp Milk

FOR THE TOMATO SAUCE:

• 1 Small Tin Tomato Puree

FOR THE TOPPING:

- Your choice of toppings:
- Grated Cheese; Sliced Onions;
 Sliced Tomatoes; Sliced
 Peppers; Mushrooms; Broccoli

Florets; Sweetcorn; Torn Ham

or Chicken

Pinch of Mix Herbs

YOU WILL NEED:

EQUIPMENT:

- Cup (for measuring)
- Mixing Bowl
- Teaspoon (tsp)
- Tablespoon (Tbsp)
- Cup or Jug (for milk)
- Chopping board or clean work surface
- Baking Tray
- Sharp Knife
- Oven

REMEMBER:

Always wash your hand thoroughly before touching and preparing ingredients.

METHOD:

- 1. ALWAYS START BY Washing your hands thoroughly
- 2. Gather together all the equipment and ingredients
- 3. Heat the oven to 220C, fan 200, Gas Mark 7
- 4. Place the flour and salt into a mixing bowl
- 5. Add the butter into the flour and salt mix
- **6. Pinch** the **butter** and **flour together** and **rub between** your **thumbs and finger tips** until the mixture **looks** like **fine breadcrumbs**
- 7. Pour milk into the flour/butter mix and stir together to make a soft dough
- 8. Wipe clean a work surface area and lightly sprinkle with flour
- **9. Turn the dough** on to the lightly **floured work surface** and **shape** into a **rough circle** (roughly the size of a small dinner plate)
- **10.** Lift the **dough** on to **a baking tray** and **press out the circle** to increase in size (24 cm wide roughly the **size of a large dinner plate**)
- 11. Using the back of a tablespoon spread tomato puree over the scone dough
- 12. Be creative, add toppings* with style
 - (*Suggested toppings: Use what is in your ingredients box and/or any of these: grated cheese; sliced onion; sliced tomatoes; sliced peppers; mushrooms; broccoli florets; sweetcorn; torn ham or chicken)
- **13.** Bake Approx. **10 15 minutes** (cooking times may vary depending on gas or fan) Check after **10 minutes** LOOK FOR a golden brown base and bubbling cheese top.

*Allergy Statement: "Recipe items may contain or come into contact with WHEAT, EGGS, PEANUTS, TREE NUTS, and MILK."

KITCHEN TRIVIA:

1. Where did pizza originate?

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