



The Larder presents...

# PIZZA

PREP: 30min



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)
- $\frac{1}{2}$  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 hands** 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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