



The Larder presents...

# PIZZA



PREP: 30 min  
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 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."**