Scone based pizza recipe

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| **Ingredients for pizza base**  150g self raising flour  25g butter  1 egg  50ml milk semi-skimmed | **Ingredients for pizza topping**  3 x 15ml spoons of passata sauce  1 tomato  ½ green pepper  25g sweetcorn  50g cheese, |

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| Method | Skills learned |
| Weigh out the flour and butter and measure the milk into a jug | Alternate TextAlternate Text |
| Rub the flour and butter together until there are no lumps | Alternate TextAlternate Text |
| Break the egg into the jug of milk and whisk  Add the milk/egg to the flour and mix to form a dough | Alternate TextAlternate Text |
| Chop up your vegetables for your pizza topping and grate the cheese  Flatten the dough into a round shape and place on baking tray | Alternate Text |
| Spread the passata on the pizza dough with the back of a spoon | Alternate Text |
| Arrange your vegetables and cheese on top of the passata and bake in the oven for 20 mins | Alternate Text |
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