



Scone Pizza



2 servings



45 minutes

INGREDIENTS

150g self raising flour

25g butter or margarine

50ml semi-skimmed milk

50g cheese (grated)

3 Tbsp passata sauce

2 mushrooms

1 tomato

Optional: Pepper, onion, sweetcorn, pepperoni, cooked bacon

EQUIPMENT

- Mixing bowl
- Pallet knife
- Lined baking tray
- Sieve
- Sharp knife
- Green chopping board

TIMEPLAN

Skills: rubbing in method, forming a dough, bridge & claw, slicing, dicing, grating, baking

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| 1 | Preheat oven to 200°C. 3. Put the flour into a bowl, Add the butter. Use a palette knife to cut the butter up into smaller pieces. | Sieve the flour. Be careful when using pallet knife. |
| 2 | Rub in the butter into the flour until it resembles breadcrumbs.(The rubbing in method). | |
| 3 | Create a well in the centre and add half the milk with your palette knife. Add more liquid until you have a soft dough. You may not need all the milk. | Do not add all the liquid at once as the dough will become too wet. |
| 4 | Flatten out the dough on a floured surface to form a large circle. Transfer the dough to the baking tray. Spread the passata sauce over the dough with the back of a spoon or pallet knife. | Flatten out the dough evenly around 1-2cm |
| 5 | Prepare the vegetables: slice the mushrooms; tomatoes and pepper. | Use a green chopping board. Bridge and claw knife skills. |
| 6 | Arrange the toppings neatly and add the grated cheese on top. Sprinkle on the herbs. Place the pizza in the oven and bake for 10-15 minutes, until golden brown. | |



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