

Pizza

Ingredients

1 pkt	Pizza Base Mix
3 dstsp	passatta sauce
1 tbsp	tomato puree
2	mushrooms
1	tomato
$\frac{1}{2}$	green pepper
25g	sweetcorn
50g	cheese, e.g. Mozzarella or cheddar
1 tsp	dried herbs

Students can change the topping according to their recipe, this is an example.

Method

1. Preheat the oven to 200°C or gas mark 6
2. Sift the flour into a bowl and rub in the butter or margarine into the flour until it resembles breadcrumbs.
3. Add the milk to the flour and mix together form a soft
4. Flatten out the dough on a floured surface to form a large circle. Transfer the dough to the baking tray.
5. Spread the passatta sauce over the dough using the back of a spoon.
6. Prepare the vegetables:
slice the mushrooms;
slice the tomato;
Slice pepper
7. Arrange the mushrooms, tomato, green pepper and sweetcorn over the base.
8. Grate or slice the cheese.
9. Sprinkle or place the cheese and herbs over the top of the pizza.
10. Place the pizza in the oven and bake for 10 - 15 minutes, until golden brown.

