

## Pizza

### Ingredients

250g **Strong** plain Flour  
 $\frac{1}{2}$  tsp salt  
 1 tablespoon vegetable oil  
 1 sachet dried yeast  
 125ml **warm** water

3tbsp tomato puree  
 100g grated cheese  
 Pizza toppings - write down your choices and quantities

- 1.
- 2.
- 3.



**Aim Higher**

Make pizza pinwheels

### Equipment

All equipment is provided by school

**\*Remember to bring a container to take it home in\***

Oven temperature : **Gas 7** or **220° C**

### Method:

1. Grease the baking tray and preheat the oven.
2. Sieve the flour into the mixing bowl and add the salt, dried yeast and oil.
3. Measure the warm water from the hot tap and pour most of it into the flour. Mix well with a palette knife and add more of the warm water as required. **Be careful**- the mix will take most of the water but not all.
4. The soft dough should then be kneaded for 10 mins.
5. Roll into required shape. (★ Roll your dough into a rectangle). Place on the tray and leave in a warm place while you prepare the topping.
6. Prepare your pizza toppings.
7. Once the dough has doubled in size, spread the puree- not quite to the edges, arrange the toppings neatly, finishing with the cheese on top.
- ★ Roll your dough up tightly, like a swiss roll. Cut into 8 pieces.  
Place onto a baking tray, cut side up.
8. Bake for 15-20 mins until base is cooked and the cheese has melted.