

## Equipment

Weighing scales, sieve, mixing bowl, small bowl, fork, measuring jug, palette knife, measuring spoons, flour dredger, rolling pin, chopping board, knife, grater, baking tray.

## Skills

Using the oven, rubbing in, dough making, shaping, grating, rolling out.

## Heat Transfer

Convection

# Scone based pizza

## Keywords

Preheat, line, sift, rub, whisk, grate, dough

## Ingredients

150g self raising flour

25g margarine

1 egg

50mls milk

3 x 15ml spoons of passatta sauce

1 tomato

50g cheese

2 mushrooms (optional)

1 x 5ml spoon mixed herbs

25g sweetcorn

½ pepper

## Method

1. Preheat oven to 200°C
2. Line a baking tray
3. Sift the flour into a bowl
4. Rub the margarine into the flour until it resembles breadcrumbs
5. Whisk the egg and milk together in a small bowl with a fork.
6. Add the egg mixture to the flour and mix into a soft dough.
7. Flatten out the dough onto a floured surface into a large circle
8. Transfer the dough onto a baking tray.
9. Spread over the passatta sauce
10. Prepare the vegetables.
11. Arrange the vegetables over the base.
12. Grate the cheese and sprinkle over the pizza
13. Sprinkle herbs over the pizza
14. Bake in the oven for 15-20 minutes.