



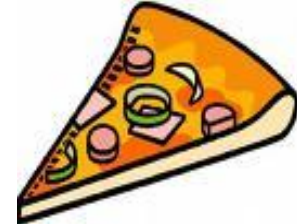
Scone based pizza practical lesson.

Hygiene and safety issues.

Lets look at the method



Italian Pizza



The base:

- 175g self raising flour
- 25g margarine
- 75g grated cheese
- 1 egg
- 8 x tablespoons milk/100ml

The topping:

- Tomato puree or pizza topping
- Grated cheese
- Any suitable meat or vegetables for topping
- A container to take it home.

- Oven 180oC/gas 5

The base:

1. Place flour into a large bowl.
2. Rub in margarine until it looks like breadcrumbs, (if you want add a little **grated** cheese)
3. Beat egg in jug, add to flour and mix with a knife.
4. Add some milk gradually to make a soft dough, **you may not need all the milk.**
5. Flour the worktop with the flour dredger
6. Pat out or roll out dough to required shape.
7. **Place on a baking tray.**
8. Spread with tomato puree or sauce.
9. Sprinkle rest of grated cheese on top. Add any other toppings
10. Cook in oven for 15 - 20 minutes.
11. Remove from tray using fish slice, scrub tray clean

