



Bread Rolls and Calzones

Pizza

How to make your bread rolls:

- Ingredients:
 - The recipe:
 - 300g strong plain flour
 - Pinch of salt
 - 1 tablespoon of oil - optional
 - 1 teaspoon of dried yeast
 - 1 tsp sugar
 - hand hot water to mix
 - A container to take them home in.
 - Any additional ingredients?
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- Oven 220oC Gas 7

Method:

1. Add all the dry ingredients into a bowl Flour, yeast etc. Add any extra ingredients.
2. Add any other ingredients. Add oil to flour then mix with warm water to a dough. Use a wooden spoon to mix.
3. Mix into a ball and knead onto a floured surface.
4. Knead for a few minutes shape and put on tray.
5. Leave in a warm place to prove if time. (10 – 15 minutes at least)
Wash up and complete worksheet.
6. Bake in a hot oven for 10 to 15 minutes.



Calzone Pizza

- Ingredients:
- 200g strong plain flour
- Pinch of salt
- 1 tablespoon of oil - optional
- 1 teaspoon of dried yeast
- 1 tsp sugar
- hand hot water to mix
- A container to take them home in.
- Filling ingredients

Oven 220oC Gas 7

Method:

1. Add all the dry ingredients into a bowl Flour, yeast etc. Add any extra ingredients.

2. Add any other ingredients, herbs etc? Add oil to flour then mix with warm water to a dough. Use a wooden spoon to mix.

3. Mix into a ball and knead onto a floured surface. Knead for a few minutes

4. Shape into round, prepare fillings.

5. Spread tomato puree and add toppings on half the dough, fold over and seal.

6. Bake in a hot oven for 15 to 20 minutes.

