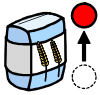




## Pizza



### Ingredients



150g self-raising flour



40g butter or baking fat/block

100ml



100ml



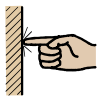
milk



### Topping



50g



hard



cheese

or



mozzarella cheese

3

3 x 15ml



spoon



tomato



pizza



sauce,

passata or



canned tomatoes

2



2 slices



ham



Plus a selection of the following: green or red pepper, mushrooms, onion,



pineapple, sweetcorn, cherry tomatoes.



## Method

1



1. Preheat oven to gas mark 6 or 200°C.

2



2. Grease the baking tin or line with greaseproof paper.

3



3. Prepare ingredients:



• grate the cheese;







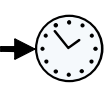

• slice or tear ham into small pieces;







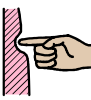

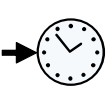

• deseed, slice or dice the vegetables and halve the cherry tomatoes.

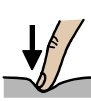


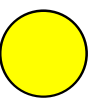

4  Sift the flour into a mixing bowl.  Cut the fat into small

pieces  using a table knife and  add to the flour. 



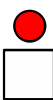
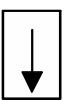


5  Rub the fat into flour  until it resembles breadcrumbs. 

6 +  a  spoonful at a time and  stir.

7  Mix to a soft  dough and  knead lightly  until smooth. 

8  Press the dough using  knuckles or  roll into a  circle and  place

 on  baking tray.

9  Spread the tomato sauce  over the  base. If  using  canned tomatoes,  drain

well.

10



10. Add toppings and spread evenly.

11



11. Cover with the grated cheese making sure the tomato sauce is well



covered.

12



-



12. Bake in the oven for 20 - 25 minutes until the base is



cooked.