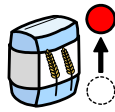




## Pizza



### Ingredients



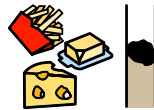
150g self-raising flour



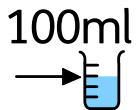
40g butter



or baking



fat/block



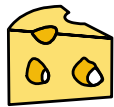
100ml  
100ml



milk



50g



hard cheese

or



mozzarella cheese

2



2 slices



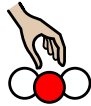
ham

3 x

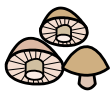
3 x 15ml spoon tomato pizza sauce, passata or



canned tomatoes



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

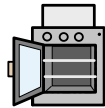


mushrooms, onion, pineapple, sweetcorn, cherry tomatoes



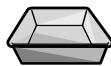
## Method

1



1. Pre-heat oven to gas mark 6 or 200°C.

2



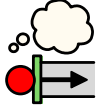
2. Grease the baking tin or line with



greaseproof paper.

3

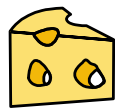
3.



Prepare



ingredients:



- grate the cheese;



slice

or



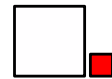
tear



ham



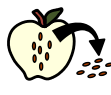
into



small



pieces;



deseed,



slice

or



dice

the



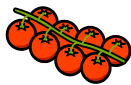
vegetables

&

and

$\div 2$

halve



the cherry tomatoes.

4

4.

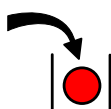


Sift

the



flour



into

a

mixing bowl.

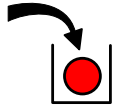


Cut

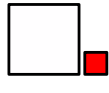
the



fat



into



small



pieces

using a



table knife

&

and



add

to



the flour.

5

5.

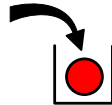


Rub

the



fat



into



flour

until it resembles



breadcrumbs.

6

6.



Add



milk

a



spoonful

at a



time

&

and



stir.

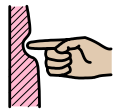
7

7.



Mix

to a



soft



dough

&

and



knead

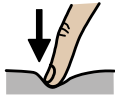
lightly until



smooth.

8

8.

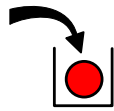


Press

the



dough



into



tin

using

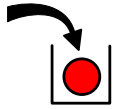


knuckles

or

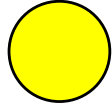


roll



into

a



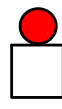
circle



and



place



on



baking tray.

9

9.



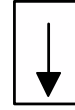
Spread

the



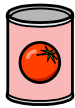
tomato sauce

over the



base.

If using



canned tomatoes,



drain

well.

10

10.



Add

toppings



and

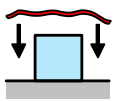


spread

evenly.

11

11.



Cover

with the



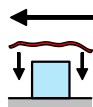
grated cheese

making sure the



tomato sauce

is well



covered.

12

12.

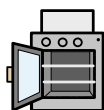


Bake



in

the



oven

for

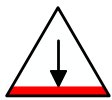
20-25

minutes



until

the



base

is



cooked.