



# Scone Based Pizza

## Equipment

- Mixing Bowl
- Measuring Jug
- Sieve
- Cutlery Knife
- Tablespoon
- Sharp Knife
- Rolling Pin
- Cheese Grater

## Ingredients

**Please bring a container to take home your product**

### Base

150 Self-Raising Flour

50g Butter

50ml Cold Water (Supplied by WCA)

**Choose one of the following for the base:** Tomato Sauce (**NOT** Puree or Ketchup), BBQ Sauce, Pesto, Pasta Sauce, Sweet and Sour.

Herbs or Chilli Flakes (**Optional**)

25g Cheddar Cheese

**Suggested examples of toppings below. Please choose a combination that suits you.**

Meat	Vegetables	Extra Toppings
Ham	Onions	Cheddar Cheese
Pepperoni	Sweetcorn	Mozzarella
Salami	Peppers	Red Leicester
Tuna	Tomatoes	Herbs
Bacon (Cooked)	Spring Onions	Spices
Sausages (Cooked)	Mushrooms	Jalapenos
Chicken (Cooked)	Olives	Pineapple

## Method

### STEP 1

Weigh and measure out all the ingredients accurately. Measure the cold water in a measuring jug.

### STEP 2

Sieve the flour into a bowl. Cut the butter into small pieces, add to the bowl and rub into the flour until the mixture resembles breadcrumbs. If you are adding any additional ingredients, stir these in with a cutlery knife.

### STEP 3

Add the cold water a small amount at a time. Mix with a cutlery knife and bring together into a dough.

### STEP 4

Pre-heat the oven to 190C or Gas Mark 5.

### STEP 5

Prepare the ingredients for your pizza.

Measure out the sauce.

Prepare the meat by cutting it into small pieces.

Prepare the vegetables by cutting them into small even sized pieces.

Grate the cheese onto a plate.

### STEP 6

Roll out the pizza base to 1cm thick and place on a baking tray lined with greaseproof paper.

**STEP 7**

Spread the sauce onto the pizza base using a tablespoon. Arrange the ingredients onto the base. Sprinkle the cheese over the top of the other ingredients. Add any herbs / spices.

**STEP 8**

Using oven gloves, place the pizza in the oven for 15 – 20 minutes. Once cooked transfer the pizza onto a cooling rack and allow the pizza to cool. The pizza should then be stored in the fridge.