



## Year 9 – Home Learning 7

### PIZZA WHEELS

#### Equipment:

Baking tray, sieve, mixing bowl, teaspoon, scales, rolling pin, palette knife, grater, pastry brush, flour shaker, cooling rack, sharp knife, chopping board, measuring jug.

#### Ingredients

##### Base:

150g self-raising flour - mixing bowl  
25g margarine - metal plate  
1 egg - small basin  
50ml milk - measuring jug

##### Topping:

Tomato puree – stage 7  
50g cheese, grated - grater  
1 tomato, sliced – chopping board  
Sprinkle of dried herbs – stage 8

#### Method

1. Preheat oven to 200C, gas mark 6
2. Sift the flour in to a bowl.
3. Rub the margarine into the flour until it resembles breadcrumbs.
4. Whisk the egg and milk together.
5. Add the egg mixture to the flour. Mix to form a soft dough.
6. Roll out the dough into a rectangle.
7. Spread tomato puree over the base and lay the tomato slices over the top.
8. Sprinkle the cheese and herbs on top.
9. Roll up the dough tightly.
10. Cut into 4cm slices.
11. Place on the baking tray and bake for 10 minutes or until golden.