Year 8 – Home Learning

Pizza pin-wheels

Equipment – You will need:

Scales, baking tray, rolling pin, grater, tablespoon, sharp knife, palette knife, x2 metal plates, flour shaker, greaseproof paper, cooling rack

Ingredients:

¼ Puff pastry – Metal plate 1

1 Tablespoon of tomato puree – required at stage 5

50g Cheese – grated onto metal plate 2

Method:

1. Set oven to gas 6, electric 180
2. Flour work surface and rolling pin
3. Roll out your dough thinly, into a rectangle shape, 1cm thick
4. Spread the tomato puree onto the base of your pastry, using the palette knife
5. Sprinkle the cheese evenly over the pizza base
6. Roll up the dough into a sausage shape
7. Evenly cut into medium sized slices
8. Place the pin-wheels onto the lined baking tray and bake for 10 minutes, until golden

Food for thought

What other fillings could you add to your pizza pin-wheels?

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