

Pizza Wheels

Ingredients

Base:

150g self-raising flour
25g margarine
1 egg
50ml milk

Topping:

25g tomato puree
50g cheese, grated
1 tomato, sliced
3 mushrooms, sliced
1 onion, sliced
1x5ml spoon dried herbs



Equipment

Baking tray, sieve, mixing bowl, 5ml spoon, weighing scales, rolling pin, palette knife, grater, pastry brush, flour dredger, cooling rack, sharp knife and chopping board.

Method



1. Preheat oven to 200C, gas mark 6, and grease a baking tray.



2. Sift the flour into 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, tomato, mushrooms and onion over the base.



8. Sprinkle the cheese and herbs on top.



9. Roll up the dough.



10. Cut into 4cm slices.



11. Place on the baking tray and bake for 10 minutes, until golden.



12. After baking, place on a cooling rack.