Pizza

Ingredients

Base(bring 75p to pay for base)
*250g strong plain flour
*15g lard
*1/2 sachet dried yeast
*125ml milk
1 onion (grated at home)
4 tbs. tomato puree
1 tin of tomatoes
100g grated cheese

Toppings

75g meat e.g. ham, bacon, pepperoni
75g mushrooms
50g sweetcorn
1 red pepper
1 small can of pineapple

Oven proof dish or baking tray

Method

Start

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Light oven gas mark 5/190°C

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Make bread base. Place flour, lard, and yeast into mixing bowl. Rub in lard. Add enough milk to flour to make soft sticky dough. **Knead for 10 mins.**

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Roll out dough to fit baking tray or dinner plate.

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Prepare toppings. Drain tomatoes and pineapple. Chop mushrooms, slice and dice pepper.

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Spread tomato puree onto base, Add drained, chopped tomatoes. **Make sure you do not spread the tomato puree to near the edge of the base, it burns**.

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Place all other toppings on to base. Sprinkle on cheese then add garnishing. Bake for 20 mins

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Stop

To reheat at home: Cover with foil and bake until piping hot.