

# Cheesy Topped Pizza

## Learning Intentions:-

- To work in an organised way
- To follow written & verbal instructions
- To knead and shape dough

Oven Temperature: 200° C Gas 6

Time to bake: 15-20 minutes

## Ingredients

### Quick Dough

- 50g wholemeal flour
- 50g plain white flour
- 2.5ml spoon baking powder
- 2.5ml bicarbonate of soda
- 3 x 15ml spoon milk
- 3 x 15ml spoon yogurt

### Topping

- 3 x 15ml spoon tinned tomatoes
- 2.5ml spoon mixed herbs
- 2 slices cooked ham *or* 50g mixed vegetables
- 50g cheese

## Equipment

- large bowl
- flour dredger
- baking tray
- foil dish
- plate
- grater
- vegetable knife

## Method

1. Add baking powder and bicarbonate of soda into flour in large bowl. Mix to a smooth dough with milk and yogurt.
2. Knead lightly until smooth. Pat or roll out to a circle approximately 20cm across. Place on baking tray.
3. Spread the chopped tomatoes over the dough.
4. Chop ham and place over tomatoes. *(if using vegetables add at this stage)*
5. Grate cheese and sprinkle on top with mixed herbs.
6. Bake until cheese is golden brown and base is cooked. WASH UP.

Cheesy Topped Pizza	Storage Re-heat	Place in a container with a cover. Refrigerate. Oven 180C, Gas Mark 5 for 10 minutes
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