

# Quick Cheese Pizza



⌚ Prep: 25 minutes

⌚ Cook: 10-15 minutes



Makes: 1 small

## Recipe info

### Ingredients

For the base

Oil for greasing  
150g self-raising flour  
25g butter or margarine  
1 egg  
50ml milk

For the toppings

2 tbsp tomato pizza sauce  
1 tomato  
½ onion  
3 mushrooms  
50g cheese  
1 tsp mixed dried herbs

### Equipment

Baking tray  
Pastry brush  
Weighing scales  
Mixing bowl  
Sieve  
Fork  
Small bowl  
Measuring jug  
Mixing spoon  
Rolling pin  
Palette knife  
Sharp knife  
Chopping board  
Grater  
Measuring spoons  
Oven gloves



## Description

A quick way to make a pizza without using yeast, as you would for a traditional Italian pizza.

## Method / What to do

1. Preheat the oven to 200°C / gas mark 6.
2. Grease a baking tray.
3. Sift the flour into a bowl.
4. Rub the butter or margarine into the flour with your fingertips until it resembles breadcrumbs.
5. Whisk the egg with the milk then add to the mixture. Mix to form a soft dough ball.
6. Roll out the dough on a floured surface to form a circle (about 30cm diameter).
7. Transfer the dough onto the baking tray.
8. Spread the tomato pizza sauce over the base of the pizza with the palette knife.
9. Wash and slice the tomato.
10. Peel and slice half an onion.
11. Slice the mushrooms. Arrange the tomato, onion, and mushroom over the base.
12. Grate the cheese.
13. Sprinkle the grated cheese and herbs on top.
14. Place in the oven and bake for 10 – 15 minutes, until golden brown.
15. Remove from the oven, cut into slices and serve.

## Teaching point

- ⊙ Divide the dough in half and make 2 mini pizzas.

## Variation

- ⊙ Why not add some different toppings? Try slices of ham, green peppers, cooked sausages, rashers of cooked bacon, tuna or sweetcorn.