

## Bread Based Vegetarian Pizza

### Dough Ingredients

8 oz (250g) Strong P flour

1 tsp salt

(1oz) 25g margarine.

1 tsp (10g) dried yeast

1/4pt (150ml) warm water

1/2tsp sugar

### Topping Ingredients

1tbsp tomato puree

Small onion (finely chop at home)

75g cheddar/ mozzarella cheese (grate at home)

Mixed herbs

### Optional toppings Ingredients (choose 2)

50g chopped pineapple,

50g chopped peppers,

50g sliced mushrooms,

50g flaked tuna,

1 sliced tomato (Prepare these at home)

### Notes

- Please bring plastic container to take home.
- Check allergies of consumer before serving.

### Method

- 1) Sieve flour and salt into a bowl.
- 2) Rub the margarine into the flour.
- 3) Sprinkle over dried yeast.
- 4) Measure warm water and stir in the sugar.
- 5) Pour the warm water into the flour and bring together with a palette knife and then the hands. If dough is too dry add a little more water, if too wet add a little more flour.
- 6) Place the dough onto a lightly floured table and knead thoroughly for 10mins until the dough is smooth and very springy.
- 7) Light oven 200C gas mark 6.
- 8) Lightly grease a baking sheet.
- 9) Roll out the dough to a circle or rectangle and place on baking sheet.
- 10) Spread over tomato puree and onions.
- 11) Add extra topping ingredients.
- 12) Finally sprinkle over the cheese and herbs
- 13) Bake for approx 20 mins until the dough has risen and the cheese is sizzling and golden brown.

