

Recipe – Pizza Wheels

Equipment

Mixing bowl, scales, round-ended knife, sieve, baking sheet, silicon paper, rolling pin, Teaspoon, tablespoon.

Ingredients

Base

250g strong bread flour
1 tsp sugar
1 tsp salt
1 sachet of yeast
1 tbsp oil
150ml warm water

Toppings

50-75g cheddar cheese
25g (5tbsp) pizza sauce
1x5ml mixed dried herbs

Method

1. Switch on oven. Line baking sheet. 180 C fan oven
2. Add flour, yeast, oil, sugar and salt to bowl.
3. Gradually add warm water (boiling+cold water) *** you may not need all the water***
4. Mix to form a dough and knead for approx. 5 mins.
5. Roll out dough to A4 size,
6. Using back of spoon smear sauce onto base leaving a 1-inch edge Use a round-ended knife.
7. Sprinkle cheese over sauce
8. Roll dough into a swiss roll and chop into swirls (approx. 1 inch thickness)
9. Put onto baking tray. Put into oven. Bake for approximately 15-20 minutes until golden brown. Check temperature of oven.
10. Remove from oven and allow to cool before placing on cooling rack. Switch off oven.

Great served with potato salad, coleslaw and/or salad