

# Scone Based Pizza



Choose a range of the following ingredients. You must bring all the base ingredients and at least one item from each of the other sections or suitable alternatives. **The purpose of this practical is to be able to make a scone base during one lesson and top and cook it in your second lesson.** All ingredient need to be prepared in school. You need to ensure you include vegetables to demonstrate your cutting skills.

**Please bring a pizza box / container to carry the pizza home in.**

## Ingredients:

Base	Sauce	Meat	Vegetables	Toppings
<ul style="list-style-type: none"> <li>• 150g Self-Raising Flour</li> <li>• 50g Butter</li> <li>• 50ml Cold Water</li> </ul> <p><b>Optional:</b></p> <ul style="list-style-type: none"> <li>• Herbs</li> <li>• Chilli Flakes</li> <li>• 25g Cheddar Cheese</li> </ul>	<ul style="list-style-type: none"> <li>• Tomato Sauce <b>NOT</b> purée or ketchup</li> <li>• BBQ Sauce</li> <li>• Pesto</li> <li>• Pasta Sauce</li> <li>• Sweet 'N' Sour</li> </ul>	<ul style="list-style-type: none"> <li>• Ham</li> <li>• Pepperoni</li> <li>• Tuna</li> <li>• Prawns</li> <li>• Pulled Pork</li> <li>• Bacon (Cooked)</li> <li>• Sausages (Cooked)</li> <li>• Meatballs (Cooked)</li> <li>• Chicken (Cooked)</li> </ul>	<ul style="list-style-type: none"> <li>• Onions</li> <li>• Sweetcorn</li> <li>• Peppers</li> <li>• Tomatoes</li> <li>• Spring Onions</li> <li>• Mushrooms</li> <li>• Olives</li> <li>• Courgette</li> </ul>	<ul style="list-style-type: none"> <li>• Cheddar Cheese</li> <li>• Mozzarella</li> <li>• Red Leicester</li> <li>• Brie</li> <li>• Herbs</li> <li>• Spices</li> <li>• Jalapeños</li> <li>• Pineapple</li> </ul>

## Method: Lesson 1:

1. Weigh and measure out all ingredients accurately. To weigh water, fill a small bowl with cold water. Place a measuring jug on the weighing scales and measure out 50ml water.
2. To prepare the scone pizza base:
  - Sieve the flour into a large bowl.
  - Cut the butter into small pieces, add to the bowl and rub into the flour until the mixture resembles breadcrumbs.
  - If you are adding any additional ingredients, stir these in with a round bladed knife.
  - Add the cold water a small amount at a time, mix with a round bladed knife and bring together into a dough.
  - Wrap the dough in cling film, label with your name and place in the fridge.

## Method: Lesson 2:

1. Pre-heat the oven to 190°C or Gas Mark 5.
2. Prepare the ingredients for your pizza:
  - Measure out the sauce
  - Prepare the meat by cutting it into small pieces
  - Prepare the vegetables by cutting them into small even size pieces
  - Grate the cheese onto a plate
3. Roll out the pizza base to 1cm thick and place onto a baking tray lined with greaseproof paper.
4. Spread the sauce onto the pizza base; make sure you to go the edges.
5. Arrange the ingredients onto the base.
6. Sprinkle the cheese over the top of the other ingredients. Add any herbs / spices.
7. Using oven gloves, place the pizza in the oven for 15 – 20 minutes.
8. Remove pizza from the oven using and place baking tray on top of the hob.
9. Using a fish slice, move the pizza to a cooling rack.
10. Allow the pizza to cool. The pizza should then be stored in the fridge.

