

Pizza Whirls

Ingredients:

200g Strong Plain Flour
150g Cheese: Cheddar or Mozzarella
125ml Warm Water
100g Tomato Pizza Topping Sauce (**DO NOT** use tomato purée)
25g Butter
1 Sachet (7g) Fast Action Dried Yeast
1 Teaspoon Dried Mixed Herbs: School to Provide
½ Teaspoon Caster Sugar
Pinch Salt: School to Provide



**Please bring a container
to take your pizza whirls
home in.**

Method:

1. Pre-heat the oven to 200°C or Gas Mark 6. Place a sheet of greaseproof paper onto a baking tray.
2. Weigh all ingredients accurately.
3. Measure out the warm water precisely using a jug on the weighing scales. Add the yeast and sugar to the warm water and stir. Put the mixture to one side.
4. Grate the cheese onto a plate.
5. Sieve flour into a large bowl and add a pinch of salt.
6. Cut the butter into small even size pieces. Add butter to the flour and rub in with fingertips until it resembles breadcrumbs. Shake the bowl and any lumps will rise to the top.
7. Add warm water and yeast mixture, **a little at a time** to the flour, mixing with a round-bladed knife until the mixture forms a dough. The dough should be soft, but not sticky and there should be no floury dry bits at the bottom of the bowl. (Soak bowl so that it is easier to wash up).
8. Sprinkle a little flour onto work surface using a flour dredger.
9. Put dough onto floured work surface and knead for approximately 5 minutes.
10. Roll dough out into rectangular shape approximately 30cm x 25cm.
11. Spread tomato pizza sauce onto dough making sure the sauce reaches the edges.
12. Prepare and add any additional meat or vegetable topping of your choice.
13. Sprinkle grated cheese evenly over tomato sauce.
14. Sprinkle dried mixed herbs on top.
15. Roll dough (lengthways) into a neat and even sausage shape.
16. Brush the edges with water and seal gently with fingers.
17. Using a sharp knife, cut the sausage shape into 2 to 3cm pieces and place flat side down onto the greaseproof paper on the baking tray.
18. Place the baking tray in the grill compartment of the oven to prove. Leave for approximately 10 to 15 minutes until it has doubled in size.
19. Place baking tray in oven and cook pizza whirls for 15 to 20 minutes until golden brown.



Adaptations:

- Additional ingredients could be added to the bread mixture to give alternative flavours, colour or textures e.g. cheese, herbs, spices, onions.
- Additional ingredients could be added on top of bread dough rectangle to give alternative colour, flavours and textures e.g. chopped ham, tuna, mushrooms, BBQ sauce, onions, and peppers.