



CHIPS Cookery Club

Recipe – Pizza with a Herby Scone base

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Ingredients Makes 1 large or 2 small pizzas

200g self raising flour
50g butter or cooking marg
125ml semi skimmed milk
4 x 15ml spoons passata
2.5ml spoon dried mixed herbs
100g strong reduced fat cheese or mozzarella
Spring onions, peppers & topping ingredients

Equipment needed

Mixing bowl
Vegetable knife
Chopping board
Measuring jug
Rolling pin
Baking tray/Pizza tray
Grater
Measuring spoons



Weigh the flour in a bowl. Add the butter.



Sprinkle work surface with flour and shape into a circle.



Rub the fat into the flour until it resembles breadcrumbs.



Roll out until it is less than 1 cm thick and is 25 cm in diameter.



Add the milk and mix together to make a soft dough. Do not knead.



Carefully lift onto a baking tray.



Spoon the passata on top of the dough and spread all over leaving 1cm clear around the edge. Sprinkle with mixed herbs.



Grate or slice the cheese and sprinkle over the pizza. Add sweetcorn, pepperoni or sliced mushrooms to your taste.



Add chopped peppers.



Bake for 20 minutes at 200°C/
Gas mark 7 until the cheese is melting and the base is golden.



Add sliced spring onions.

You can add other toppings of your choice including mushrooms, anchovies and olives, tuna and rocket, ham and pineapple or roasted vegetables and basil.