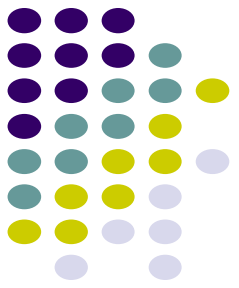


Practical 1: Bread Base Pizza

Date of Practical:



225g STRONG bread flour

5 tbsp tomato puree or similar sauce eg. Pesto, barbeque
or pizza sauce

85-100g cheese e.g. cheddar, mozzarella or red leicester

Optional : Salt, pepper, herbs, garlic

+ A box or foil for carrying home.

Practical 2: Scone Based Pizza

Date of Practical:

- 175g Self Raising Flour
- 40g margarine/butter
- 100ml milk
- 3 tbsp tomato puree or similar sauce
- 50g cheddar cheese
- 1 cooked meat e.g. pepperoni
- 1 or 2 vegetables e.g. pepper, sweetcorn, mushrooms
- Optional : Salt, pepper, herbs, garlic

- Box / foil for carrying home

Practical 3: Shopping List for Showcase Pizza

Choose between:

Date of Prac:

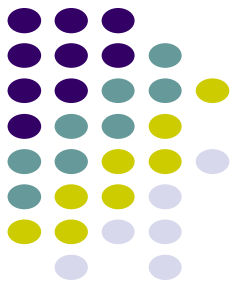
SCONE BASE

- 175g Self Raising Flour
- 40g margarine/butter
- 100ml milk
- 3 tbsp tomato puree or similar sauce
- 50g cheddar cheese, grated
- Optional : Salt, pepper, herbs, garlic
- 1 cooked meat of own choice
- Other toppings to create design e.g. pineapple, sweetcorn, onion.
- A box or foil for carrying home.

BREAD BASE

- 225g Strong white Flour
- 5 tbsp tomato puree or similar sauce
- 85g cheddar cheese, grated
- Optional : Salt, pepper, herbs, garlic
- 1 cooked meat of own choice
- Other toppings to create design e.g. pineapple, sweetcorn, onion.
- A box or foil for carrying home.

Your pizza can be a fun shape or you can use ingredients to create a design e.g. a funny face using olives for the eyes and a mushroom for the nose, so think about this before the lesson.



Practical 4: Sweet Scones

Date of Practical:

1. 225g self raising flour
2. 50g butter/Marg
3. 50g Raisins, glace cherries, Mixed Dried Fruit or choc chips or a combination.
4. 1 tsp of flavour e.g. Cinnamon / ginger / vanilla/ or a tablespoon of coco powder or flavoured milkshake powder
5. 120ml milk.
6. 25g Caster sugar

A box for carrying home

