

PIZZA WHEELS - Between 4

Ingredients

Base

150g Self-raising flour

25g Margarine

50ml Milk

1 Egg

Toppings

25g Tomato purée

1 Tomato

50g Cheese

2 Mushrooms

1 x 5mlspoon mixed dried herbs

$\frac{1}{2}$ Onion



Method

1. Preheat the oven to 200°C, gas mark 6. Grease a baking tray.
2. Sieve the flour into a bowl.
3. Rub the margarine into the flour until it resembles fine breadcrumbs.
4. Whisk the egg and milk together in a small bowl with a fork.
5. Add the egg mixture to the flour. Mix to form a soft dough ball.
6. Roll out the dough to form a rectangle (A4 size) on a floured surface.
7. Slice the tomato and mushrooms
8. Chop the onion into small pieces
9. Spread the tomato puree over the dough.
10. Add the tomato, mushrooms and onion. Leave a 2cm gap around the edges
11. Sprinkle the cheese and herbs on top.
12. Roll up from the long end sealing the filling inside.
13. Cut into 8 x 4cm slices.
14. Place flat on the baking tray and bake for 10 minutes till golden brown.
15. Serve