



Pizza



Ingredients

For the pizza base

150g/5½oz self-raising flour
25g/1oz unsalted butter
30ml/1fl oz whole milk

For the pizza topping

Tomato Puree
Mixed herbs
Cherry tomatoes, sliced.
Ball of mozzarella, ripped into pieces
Parma ham
Chorizo sausage thinly sliced.
Salt and freshly ground black pepper

Method

1. Preheat the oven to 200C/400F/Gas 6, and place a baking sheet inside.
2. For the pizza base, (in a food processor, or by hand) mix together the flour and butter, gradually adding the milk to bind the mixture into a dough.
3. Lightly flour a clean kitchen surface, and take the dough and flatten into a disc, approximately 1cm/½ inches thick.
4. For the pizza topping, evenly spread the tomato puree onto the pizza base, sprinkle with mixed herbs.
5. Arrange the meat and tomatoes and then place the cheese pieces over the top and season, to taste, with salt and freshly ground black pepper.
6. Place the pizza onto the hot baking sheet and cook, in the oven, for 10 minutes, or until golden and cooked through.
7. To serve, cut the pizza into slices then place on a chopping board.