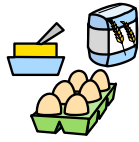
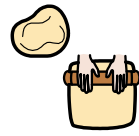


Pizza



Ingredients

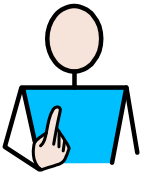
-



dough:

g

225 g



raising



flour

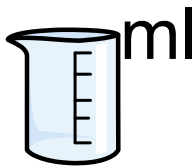
60 g

60 g



margarine

150



150

ml



milk

$\frac{1}{2}$

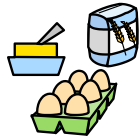
1/2



teaspoon



salt

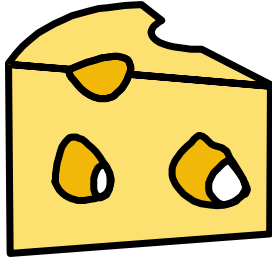


Ingredients

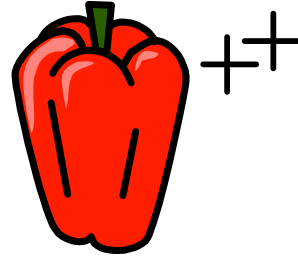
-



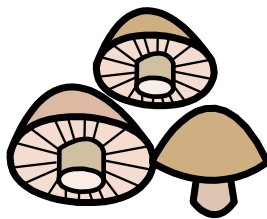
pizza toppings:



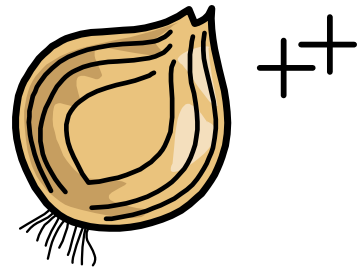
cheese



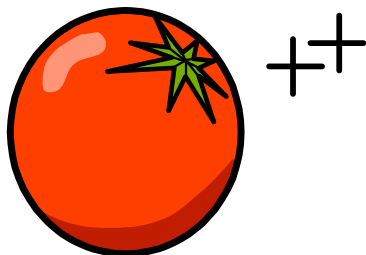
peppers



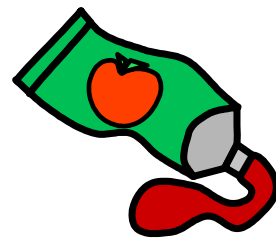
mushrooms



onions



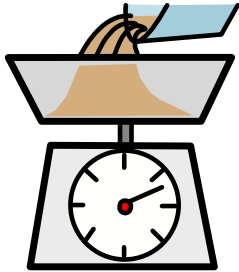
tomatoes



tomato puree



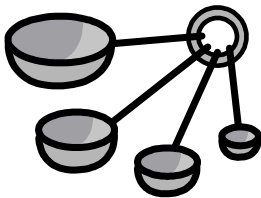
Equipment:



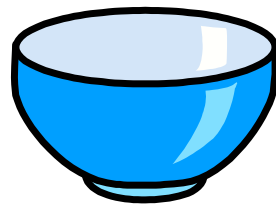
weighing scale



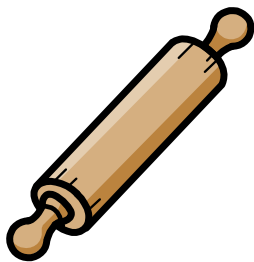
measure jug



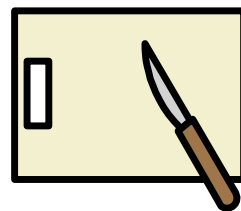
measuring spoons



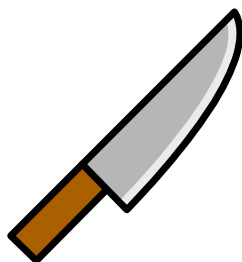
bowl



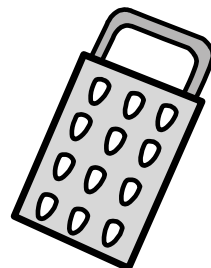
rolling pin



chopping board



knife

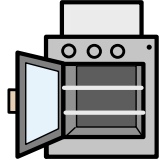
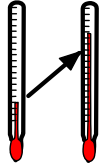


grater



Method

1



190°C

1. Pre heat oven 190C

2

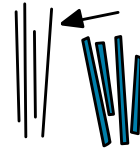
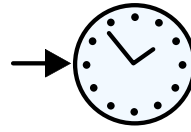
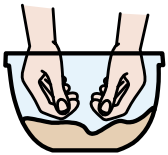


+

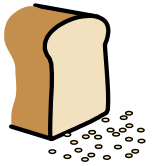


2. Sieve flour and salt in a bowl

3

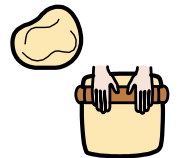
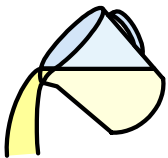


3. Rub in margarine until fine



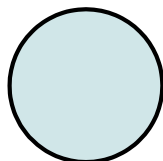
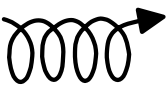
breadcrumbs.

4



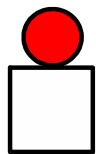
4. Pour in the milk, mix to a dough.

5



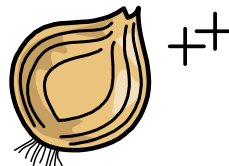
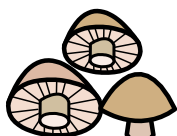
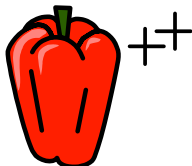
5. Roll in to a circle.

6

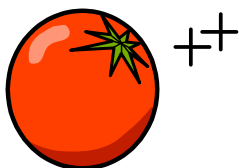


6. Spread on tomato puree.

7

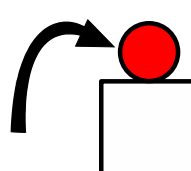
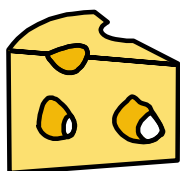
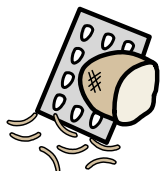


7. Slice peppers, mushrooms, onions and



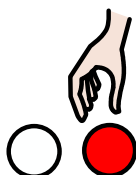
tomatoes.

8



8. Grate cheese and sprinkle onto pizza.

9

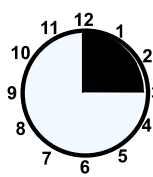


9. Put on choice of topping.

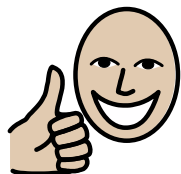
10



200°C



10. Cook at 200C for 15 minutes



Enjoy