



QUICK PIZZA BASE

Making your own pizzas is easy if you have a bread machine. Alternatively, use the quick pizza base recipe, as this doesn't require kneading or proving. It's worth making your own tomato sauce, too, as ready-bought versions contain quite a lot of salt and have that processed flavour we don't want children to get used to. For Pizza Toppings see 'Light Meals and Snacks' in the 'Living Room' section of the Tesco Great School Run website (www.greatschoolrun.org)

225 g (8 oz) self-raising white flour

1 tsp (5 ml) baking powder

½ tsp (2.5 ml) salt

40 g (1½ oz) butter or margarine

150 ml (5 fl oz) skimmed milk

- 1 Mix the flour, baking powder and salt in a bowl.
- 2 Rub in the butter or margarine until the mixture resembles breadcrumbs.
- 3 Add the milk, quickly mixing with a fork, just until the mixture comes together.
- 4 Roll or press the dough into a circle approx 25 cm (10 in) in diameter and transfer onto a baking tray or pizza pan.
- 5 The base is now ready for topping. Then bake on the top shelf of the oven at 220°C / 425°F / gas mark 7 for 15 minutes.