

Ingredients

Base

150g self-raising flour
25g butter or margarine
1 egg
50ml milk

Toppings

25g tomato pizza sauce
1 tomato
3 mushrooms
½ an onion
50g Cheddar cheese
1 x 5ml spoon mixed dried herbs



Equipment

Baking tray, weighing scales, mixing bowl, sieve, small bowl, fork, measuring jug, wooden spoon, flour dredger, rolling pin, sharp knife, chopping board, measuring spoons, grater, oven gloves and cooling rack.

Method

1. Preheat the oven to 200°C or gas mark 6. Grease a baking tray.
2. Sift the flour into a bowl.
3. Rub the butter or 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 on a floured surface to form a rectangle.
7. Slice the tomato.
8. Peel and slice the onion.
9. Slice the mushrooms.
10. Spread the tomato pizza sauce over the dough and scatter on the onion, tomatoes and mushrooms. Leave a 2cm gap around the edges.
11. Grate the cheese.
12. Sprinkle the grated cheese and herbs on top.
13. Roll up from the long end sealing the filling inside.
14. Cut into 4cm slices.
15. Place flat on the baking tray and bake for 10 minutes, until golden brown.
16. After baking, place on a cooling rack.

Handy hints

- Why not add some different fillings? Try slices of ham, spinach, cooked sausages, tuna or sweetcorn.