

Pizza Scrolls

Ingredients (Per Pair)

2 cups self-raising flour, sifted
100g chilled butter, chopped
2/3 cup (160ml) milk
½ cup tomato pizza sauce
1 cup Shredded pizza cheese
1 tsp mixed herbs

Toppings

Variety of toppings
(e.g. ham, capsicum, olives, pineapple)

Equipment: Rolling pin



Method

1. Pre-heat oven to 220°C. Line a baking tray with baking paper.
2. Place the flour and butter in a large bowl. Use your fingertips to rub the butter into the flour until the mixture resembles fine breadcrumbs.
3. Add the milk and use a butter knife in a cutting motion to mix until all ingredients are combined and a smooth dough forms.
4. Turn the dough out onto your clean and lightly floured bench. Knead gently until smooth.
5. Use a rolling pin to roll dough out to a 30cm x 40cm rectangle.
6. Mix pizza sauce with mixed herbs and spread evenly on dough. Sprinkle over your prepared toppings in a thin, even layer. (Don't overfill the pizza, you need to be able to roll it up!)
7. Starting from 1 long edge, roll the pizza up firmly to form a log. Use a sharp knife to cut into 8 even portions.
8. Place the scrolls, touching side by side, on the prepared tray. Bake for approx. 20 minutes or until golden and cooked through. Set the scrolls aside to cool.
9. Clean up, then enjoy!