Pizza Wheels

Ingredients

225g self raising flour

2 tablespoons cooking oil

130ml warm water

Tomato puree

Mozzarella cheese

Optional

2 slices ham

Mixed herbs

Sweetcorn

Olives

Utensils

Scales

Sieve

Bowl

Measuring pot

Spreading knife

Fork

Rolling pin

Method

Turn the oven on 200c/400F, gas mark 4.

Put the sieve on the bowl on top of the scales and zero. Weigh the flour, then remove from scales and sieve.

Measure 130ml of warm water and then add the cooking oil and stir with the fork. Pour nearly all the liquid into the flour and stir with the fork until it starts to come together. (Remember when it is nearly ready dip your fingers into the cup so you add a little at the time). Remove mixture from fork and push the mixture into the bottom of the bowl until it forms a ball.

Take out and knead using the palm of your hands. Sprinkle some flour on the work surface and roll the dough into a rectangle about 3mm thick.

Squeeze a blob of tomato puree on the dough and spread all over using the knife.

Thinly sprinkle the mozzarella cheese over the area.

Add the optional toppings thinly and the fold the edge closest to you in about an inch. Continue folding (rolling) it up until it is all rolled up like a sausage roll. Cut into slices roughly 2cm thick.

Place on a baking tray, rolled edge facing up.

Cook for roughly 15 minutes until the cheese is golden.