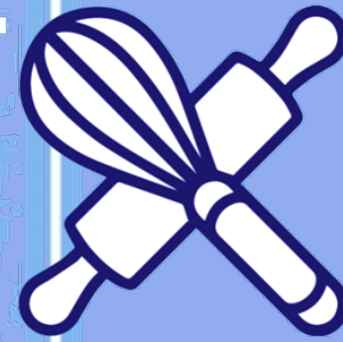




MEADOWHEADADT

BAKE OFF



Instagram live

Monday 3pm

Week 2- Pizza Swirls

Check out @meadowheadADT on Instagram for equipment and ingredients.

You will need to have the ingredients weighed out ready for the live bake off!

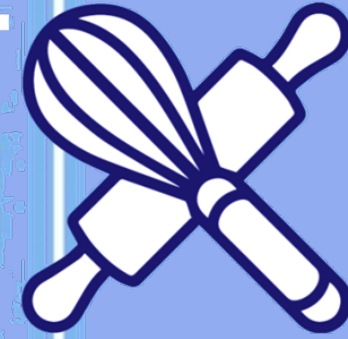


Monday
3pm



MEADOWHEADADT

BAKE OFF



Monday
3pm



Instagram live

Week 2- Pizza Swirls

Swipe for ingredients and
equipment!

You will need to have the
ingredients weighed out
ready for the live bake off!





Week 2 – Pizza swirls



MEADOWHEAD ADT
BAKE OFF



 Instagram live

Equipment list:

Mixing bowl
Table knife
Tea spoon
Measuring jug
Rolling pin
(preferable)
Sharp knife
Baking tray

You will need:

250g Strong flour
25g Margarine/butter
½ teaspoon salt
1 teaspoon mixed herbs (optional)



Mixing bowl

1 teaspoon dried yeast
1 teaspoon sugar



Measuring Jug

3-4 tablespoons tomato puree/tomato sauce/BBQ sauce/pesto etc.

125g grated cheese –cheddar/mozzarella/red Leicester etc.

Fillings of your choice e.g. pepperoni, sliced ham, tuna, sliced chicken, vegetables finely diced.

To reduce ingredients you could use a ready roll pizza dough or buy a packet of bread mix and follow instructions on the packet to make the dough.



Week 2-Pizza swirls



MEADOWHEAD ADT
BAKE OFF



Instagram live

Method

1. Preheat the oven to 190°C.
2. In a measuring jug place the yeast, sugar and water. Stir and put to one side.
3. Sieve the flour into a mixing bowl. Add the salt and mixed herbs. Cut up the margarine and rub into the flour until like fine breadcrumbs.
4. Gradually add the contents of the measuring jug, bring together the ingredients with a round-ended knife. It should be a soft, smooth dough.
5. Sprinkle some flour onto the work surface. Knead the dough for 10 minutes until smooth.
6. Roll out the pizza dough into a rectangle shape around 30cm by 20cm.
7. Spread the pasta sauce over the dough, leaving a narrow border all around the edge.
8. Sprinkle over the grated cheese and position the other toppings.
9. Roll up from one of the short sides, like a Swiss roll, and pinch the seam closed. Cut into 8 thick slices and arrange cut-side up in a lined baking tin, quite close together but not touching. Cover and leave to prove for 30 minutes.
10. Bake in the oven for around 20-30 minutes until golden brown. You could add more cheese on top half way through baking if you wish!