

## Pizza

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500 k/cals per serving : Serves 4

### **Ingredients: -**

#### **Scone Dough**

225g/8oz - self-raising flour (white or wholemeal)

45ml/1½ fl oz - extra virgin olive oil

150ml/¼ pint - skimmed milk

#### **Topping**

225g/8oz - grated cheese preferably Mozzarella or Edam

2.5ml/½ tsp - mixed Italian herbs

4 - tomatoes, sliced and skinned or tinned

Anchovy fillets or black olives (optional)

### **Method: -**

Preheat oven to 200°C/400°F/gas mark 6.

Sift together flour and salt, rub in the margarine and bind with milk to form a soft dough.

Roll out on a greased baking tray or pizza plate.

Mix cheese and herbs and cover dough in layers of cheese and tomatoes.

Finish with a layer of cheese.

Decorate with a lattice of anchovy fillets and stud with black olives.



# Upbeat - Heart Support In West Suffolk

Charity No 1087415

Upbeat Is Affiliated To The British Heart Foundation and Arrhythmia Alliance The Heart Rhythm Charity.

Bake for 30 minutes.

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