

Mini Pizzas

Makes 8 mini pizzas

Ingredients

Dough

115g flour
1 teaspoon baking powder
1/2 teaspoon salt
1 tablespoon of oil
dried basil or mixed herbs
50ml of milk

Topping suggestions

1 tablespoon of tomato puree
1 red or yellow pepper
1 small red tomato
Sweetcorn
1/2 chicken cooked chicken breast
4 slices of ham
grated cheese

Method

1. Pre-heat the oven to 220°C

Dough

2. Combine all the dry ingredients in a bowl, add in the tbsp of oil and then add **half** the milk. Keep mixing until a soft dough forms, gradually add in more milk if needed.
3. Dust counter with a little flour, knead the dough on this 10 times and let it sit for 5 minutes.
4. Meanwhile prepare all your toppings.
5. Divide the dough into 4 one inch balls.
6. Use a rolling pin to roll them into a round shape
7. Place each pizza base onto a lined baking sheet (lined with greaseproof paper)
8. Add the tomato puree, then the basil and your choice of toppings. Finish with grated cheese
9. Place in the preheated oven for 15-20 minutes or until the base is golden brown and firm to the touch.