



# Pile it High Pizza

## Ingredients

**For the pizza sauce** (Makes enough for two, see Sallys tips, page 2 )

- 1tbsp vegetable oil
- 1 small onion, chopped
- 1 garlic clove, crushed
- 1tbsp dried mixed herbs
- 1tbsp tomato puree
- 400g tin chopped tomatoes
- Pinch of sugar

## For the Scone base

- 175g self raising flour
- 1/2tsp baking powder
- 50g margarine
- 50g Cheddar cheese, grated
- 5-6tbsp semi-skimmed milk
- Salt and pepper

## For the topping

- 100g tenderstem broccoli, trimmed
- 100g mushrooms, halved or sliced
- 1/2 small red or yellow pepper, deseeded and thinly sliced
- A few black olives
- 50g Cheddar cheese, grated
- Black pepper



## Sally's Tips

“**Make it Vegan** Replace the butter or margarine with plant based butter or margarine. Replace the milk with almond milk and the cheese with Vegan Cheddar.”



Preparation time

20  
mins

Cooking time

32-35  
mins

### Step 1.

Preheat the oven to 200°C, 180°C Fan, Gas Mark 6.

### Step 2.

Heat the oil in a saucepan and fry the onions for a few minutes until softened.

Add the garlic and cook for a further one minute.

Now add the herbs, puree and tinned tomatoes with a pinch of sugar.

Season with salt and pepper and simmer, uncovered for 10-15 minutes. You will need to keep an eye on the sauce, stir it occasionally until the mixture has reduced by half.

### Step 3.

Meanwhile make the dough, sift the flour into a bowl with the baking powder.

Rub in the margarine until the mixture resembles fine breadcrumbs.

### Step 4.

Stir in the cheese.

Make a well in the centre of the bowl and add the milk. Bring the mixture together to form a soft dough.

### Step 5.

Turn out onto a board and knead very gently.

On a floured surface, roll out the dough to a circle measuring roll out to the size of a large dinner plate. Lift onto greaseproof paper lined baking sheet.

### Step 6.

Spread the tomato sauce over the pizza base and top with the broccoli florets, mushrooms, peppers, olives and the cheese.

Bake for 20 minutes.

### Step 7.

Remove from the oven and slide onto a board before serving.



### Sally's Tips

“Why not bake the scone dough and pop it in the freezer. You can then take it out and let it thaw for 15 minutes before you top with pizza sauce and your favourite veg.”

*This sauce quantity is enough for 2 pizzas. You can freeze the cooked sauce and thaw before using. It will keep for up to 6 months.”*