

# Pizza whirls

## INGREDIENTS

- Makes 8
- 300g strong white flour
- ½ x 5ml spoon salt
- 1 x 15ml spoon oil
- 1 sachet quick acting yeast (7g)
- 200ml warm water
- 2 tomatoes
- ½ red onion
- 2 mushrooms
- 50g cheddar cheese
- 1 x 15ml spoon tomato sauce
- 1 x 5ml spoon mixed dried herbs

## METHOD

- Grease or line the baking tray using the oil
- Sift the flour and salt into a mixing bowl
- Pour in the oil and stir in the yeast
- Make a well in the centre of the flour and add warm water
- Combine everything together into a soft dough with your hand
- Turn onto a lightly floured surface and knead for 5-10 minutes until smooth
- Place the dough in the bowl. Cover with cling film and allow to rise in a warm place until doubled in size (about 20-30 minutes)
- Preheat the oven to 220°C or gas mark 8
- Prepare the other ingredients:
- Chop the tomatoes, peel and slice the onion, slice the mushrooms, grate the cheese
- Place the dough onto a lightly floured surface and roll out into a large square
- Spread the tomato sauce over the dough
- Scatter the tomatoes, onion, mushroom and cheese over the dough and sprinkle with dried herbs
- Roll up the dough like a swiss roll
- Cut into 8 pieces and place on the baking tray
- Bake for 10-15 minutes, until risen and golden
- Place on the cooling rack until cold