

Ready, Steady Cook

Fordbridge Style.

Pizza Pinwheels

Ingredients:

One packet of ready rolled puff pastry.
Pizza sauce - Tomato puree or Barbecue Sauce
Grated cheese
Toppings of choice (no pineapple please, let's be sensible!)

Method:

1.Wash your hands and make sure you have everything you need to hand. Ask an adult to turn the oven on to 160 ˚c.

2.Start by removing all of the packaging from the pastry, unroll it carefully keeping it on the greaseproof paper given.

3.Now turn the pastry so it looks like a landscape rectangle. Cut the roll into smaller rectangle shapes and create some space to be able to create your wheels.

4.Spread your choice of pizza base sauce evenly across the rectangles of pastry.

5.Once all covered, sprinkle the grated cheese onto the pastry pizza wheels.

6.Now it's onto the fun part – the toppings, make sure each pizza has an even amount of topping on each to ensure it cooks at the same time. (I would advise less is more as you don't want your pin wheels overflowing when in the oven.

7. Now it's time to roll and cut! It doesn't really matter which way you roll you pastry but carefully move the pastry like the motion of a rolling pin, if you peek to the side you will see the 'pin wheel' pattern emerging. Then cut the pastry into sections.

8.Now place all of the pinwheels onto an oven tray (you may wish to use foil to stop them sticking!) they should be standing up so you can see the spirals/ pin wheel!

9. The pizzas should take around 15 minutes to cook, just enough time to help wash up the work surfaces. The pastry should be golden brown and the cheese should be bubbling away.

10. Once ready, ask your adult to remove the pizza pin wheels from the oven and place them on a plate. Give them a couple of minutes to cool down, then enjoy!