



Barnsley Museums Makes: Love Heart Pizza

For more recipes visit:
www.barnsley-museums.com/february-half-term

You will need:

350g Strong flour
1 tsp Salt (optional)
3 tsp Baking powder
3 tsp Oil
Toppings of your choice
Sauce/Cheese/veg/meat/quorn/oils

Choose and prepare your toppings for your Loved One...

you can either make one big one to share...
or if you like different toppings tailor make smaller pizzas for each person.

Contains:
wheat and milk
and other
allergens unless
using alternatives.



Make the base...



Mix together the flour, oil, baking powder and salt. Stir in 170-200ml of warm water. Knead and roll into two dough balls. Dust with flour if required. Leave somewhere warm with a towel over the top to rise for a few minutes. (Whilst you are waiting you can prepare your topping) When your topping is ready knead and pull out the dough into a heart shape. Use a rolling pin to get the dough really, really thin (about 3mm-5mm.)

Add your topping...



Choose your sauce - plain passata, passata and garlic or make your own with chopped tomato, tomato purée, garlic and herbs. Spread onto your dough and sprinkle on grated cheese.
Chop vegetables such as peppers, onions, olives into small pieces. Cut cooked meat or quorn into small pieces and place on your pizza.

Bake

Place on a baking tray and bake for 15-20 mins in a pre heated oven at 200c/180c fan/gas 6

Did you know that millers have been grinding flour at Worsbrough Mill since 1625? That's a lot of dough!

