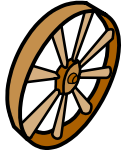
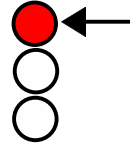
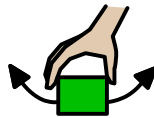


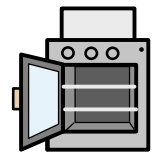
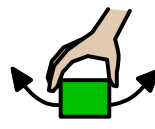
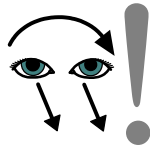
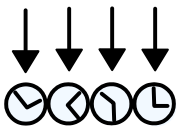
Follow the recipe to make pizza



pinwheels.



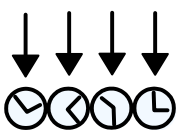
You can use any toppings you like.



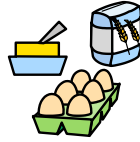
Always be careful when using the oven



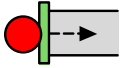
because it is hot. Ask for help and



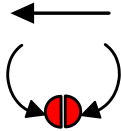
always wear oven gloves.



## Ingredients



- ready



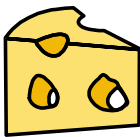
- made



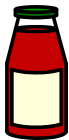
- pastry (puff or shortcrust)



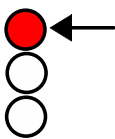
- flour



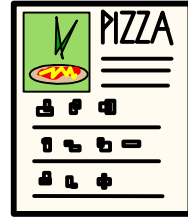
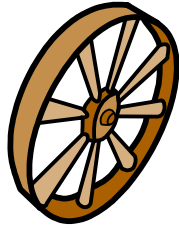
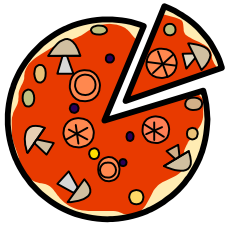
- cheese



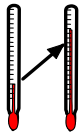
- passata



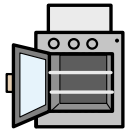
- toppings



## Pizza   pinwheels   recipe



Preheat



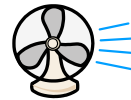
oven

200°C

to

180°C

/



fan

/



gas 6



Find



rolling pin,



baking tray,

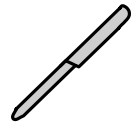


grater,



spoon

and



knife

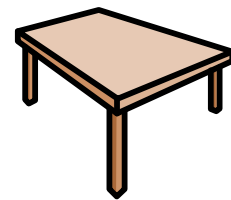


Sprinkle

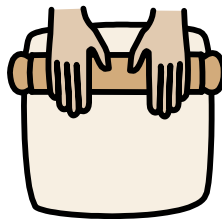


flour

on



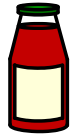
table



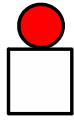
Roll pastry



Spread



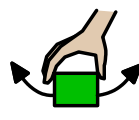
passata



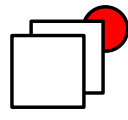
on



pastry



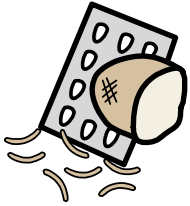
using



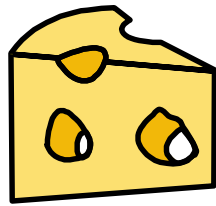
back of



spoon



Grate

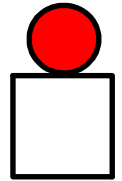


cheese

and



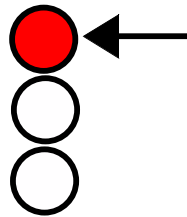
sprinkle



on



Add



toppings



Roll

the



pastry

into a



sausage



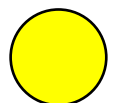
shape

and



cut

into



circles



Bake

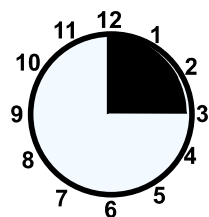
for

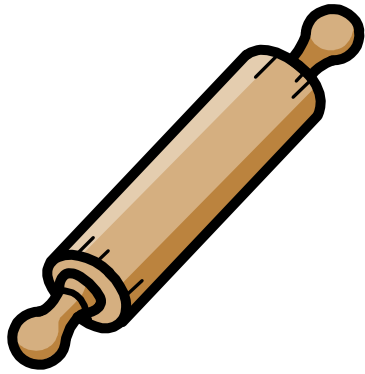
12

12

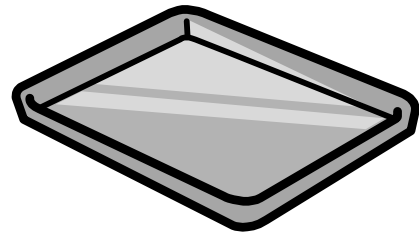
-

15 minutes

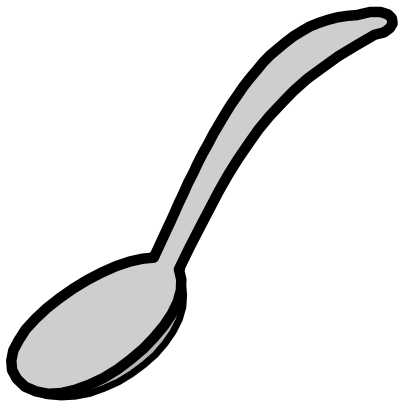




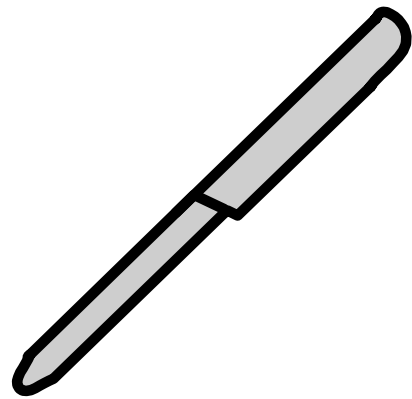
rolling pin



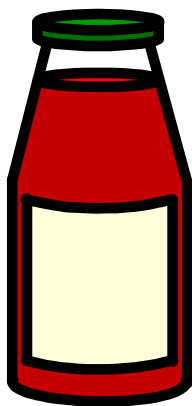
baking tray



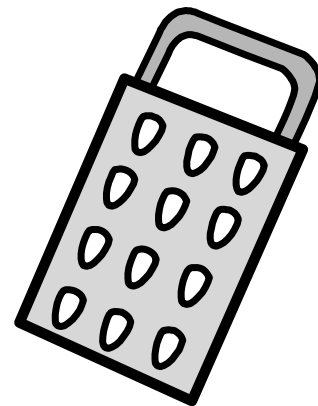
spoon



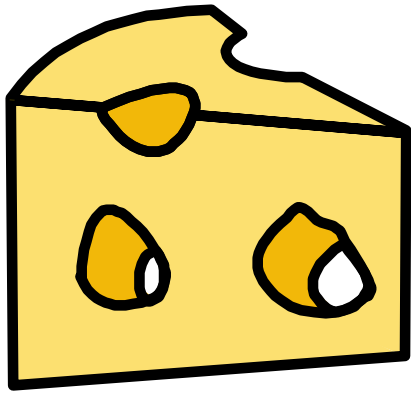
knife



passata



grater



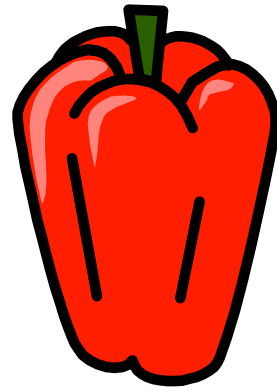
cheese



pastry



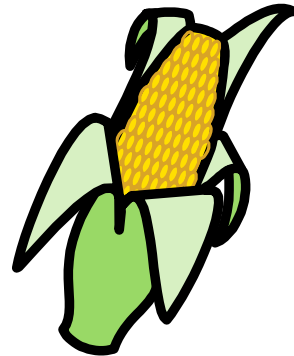
ham



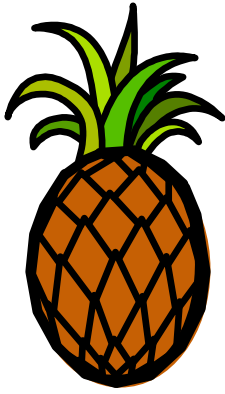
pepper



pepperoni



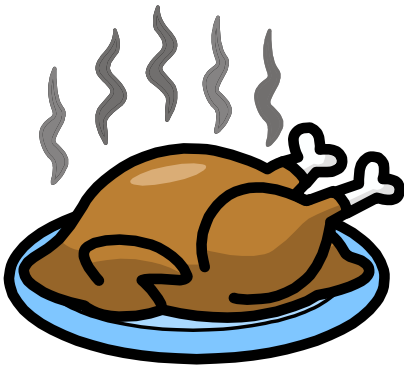
sweetcorn



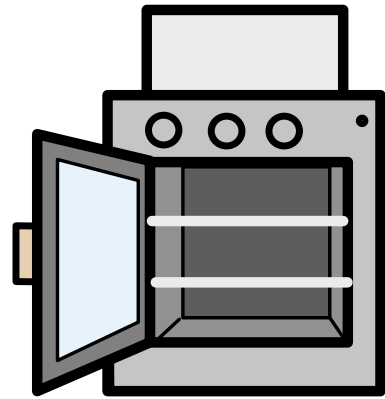
pineapple



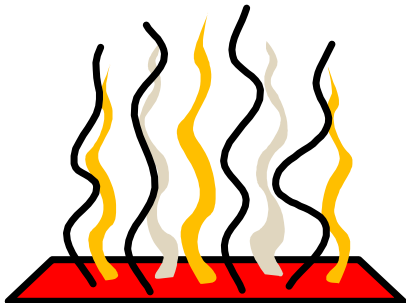
basil



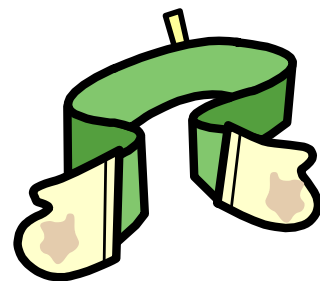
chicken



oven



hot



oven gloves