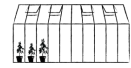


Pizza Scrolls



Jaz Mathisen

AWAKINO STATION

Homemade pizza dough scrolls are the perfect addition to children's lunchboxes, smoko bags out on the farm or paired alongside a bowl of hearty soup for lunch. A great way to use up all the leftovers in the fridge, everyone enjoys these.

Dough

Ingredients:

- 1 3/4 cups warm water
- 2 1/2 tsp active dried yeast
- 1 tbsp sugar
- 1 1/2 tsp salt
- 2 tbsp oil - olive or coconut
- 3 1/2 cups high grade flour

Topping Ideas:

- tomato relish
- grated cheese
- diced bacon, ham or cold meat
- tinned pineapple

Method:

1. To make the dough, mix the warm water, yeast and sugar in a mixing bowl. Leave to sit for 5 minutes, or until the yeast has activated and become frothy.
2. Add the remaining ingredients and knead for 5-10 minutes, until the dough is soft and smooth. You can knead by hand, in the stand mixer with dough hook, or in the bread maker.
3. Cover the dough with a plate or tea towel and place in a warm spot to rise. I like to use the hot water cupboard. Leave to rise until the dough has doubled in size - approximately 1 hour.
4. Preheat the oven to 200C
5. Tip the dough out onto a lightly floured bench and roll into a long rectangle, roughly 1cm thick.
6. Spread generously with tomato relish and top with your favourite toppings.
7. Roll up lengthways into a tight log.
8. Use a serrated knife, slice 16 evenly sized scrolls, around 2cm thick.
9. Place the scrolls into lightly greased muffin trays and bake for 20 minutes, or until golden and bubbling.
10. Remove from the oven and allow to cool for a few minutes before removing them from the muffin trays.