

# Pepperoni Pizza Scrolls



**you will  
need:**



**2 tsp (7g)  
dried yeast**



**250 ml luke  
warm water**



**400 grams of  
plain flour**



**2tsp salt**



**3 tbsp olive  
oil**



**1 tbsp pizza  
sauce**



**150g cheese**



**50g pepperoni**

**tools:**



**mixing bowl**



**spoon**



**pizza slice**



**cheese grater**



**measuring  
cup**



**baking tray**



**cling wrap**

# Method

1



Add yeast to water



Mix well



Flour and salt in to bowl



Add yeast mixture



Mix dough with hands

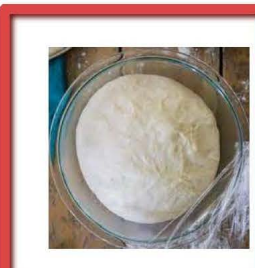
2



Knead dough



Place dough in bowl and cover with cling wrap



Let dough rest for 30 mins



Knead again for 5 mins



Separate dough in two

3



Roll dough to rectangle



Spoon pizza sauce, cheese and pepperoni on to dough



Roll dough to form cylinder, cut in to 8



Place scrolls on baking tray and put in preheated oven



Bake for 15-20 mins