MINI PIZZA BASES

**Ingredients:**
- 2 Cups S-R flour
- 30g Butter
- ½C grated Parmesan cheese
- ¾ Cup Milk
- Pinch of salt

**Equipment:**
- oven tray
- baking paper
- large mixing bowl
- measuring cups/ jug
- butter knife
- rolling pin

**Method:**
1. Preheat oven to 220° Celsius.
2. Line baking trays with paper.
3. Sift flour and salt into mixing bowl, add butter and rub into flour with fingertips until it forms breadcrumbs.
4. Stir in cheese and make a well in the centre of the mixture.
5. Add milk and mix with knife until the dough comes together.
6. Put the dough on a floured surface and knead into a smooth ball.
7. Divide the dough evenly amongst the bay. Roll the dough out and place onto baking tray, spread pizza sauce over the bases and add pizza topping. Bake for 10 minutes.

TOMATO SAUCE

**Ingredients:**
- 2 tblspoons olive oil
- 1 small onion
- 2 cloves garlic
- 400gms can crushed tomatoes
- 1 tspn balsamic vinegar
- Salt & pepper

**Equipment:**
- measuring spoons
- can opener
- saucepan
- wooden spoon
- cutting board
- Sharp knife

**Method:**
1. Heat oil and add garlic and onion, cook for 5 minutes.
2. Add tomatoes, reduce heat, simmer for 15 minutes, until thick.
3. Add balsamic vinegar, season with salt and pepper, cool before using on pizza.