**Pizza and Fruit Slushy (for 4)**

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| Cooling Principle: Biscuit Method | | Standards: | | |
| Time: 15-20 minutes | |  | | |
| Temp: 400 OF | |  | | |
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| **Ingredients** | |  | | |
| ***Crust*** | ***Pizza*** | | ***Fruit Slushy*** |
| 500 ml flour | 80 ml tomato paste | | 1 can frozen juice |
| 25 ml baking powder | 50 ml water | | 1 tray ice cubes |
| 2 ml salt | 250 ml mozzarella, grated | | 150 ml cold water |
| 90 ml margarine | 1 ml salt | | 4 straws |
| 30 ml milk powder | ½ ml pepper | |  |
| 100 ml water | 1 ml basil | |  |
|  | 1 ml oregano | |  |
|  | 1ml garlic powder | |  |
|  | 1 chunk pepperoni | |  |
|  | You may bring any additional toppings | |  |

**Method:**

***Pizza:***

1. Preheat oven.
2. Lightly grease a pizza pan with shortening.
3. Stir flour in canister and measure.
4. In a large bowl mix together flour, baking powder, and salt.
5. With a pastry blender, cut margarine into flour mixture until the size of course meal.
6. Mix water and milk powder together. Tossing with a fork, add milk gradually until mixture forms a ball around the fork.
7. Turn dough out onto a lightly floured surface. Gently knead 8-10 times.
8. Roll out into a circle about the size of the pizza pan loosening it from the counter if is sticks.
9. Place on the pan and press your fingers around the edges to fit the pan.
10. Spread on pizza sauce, add topping and cover with cheese.
11. Place on bottom rack in the oven and bake for 15-20 minutes or until bottom of crust is golden brown and cheese is hot bubbly, and starting to brown.
12. Remove from oven and put on a cooling rack.
13. Using a plastic flipper; loosen pizza from the pan and place on a cutting board.
14. Use a pizza cutter to cut into 8 equal pieces. Serve with fruit slushy.

***Toppings:***

1. In a 250 ml glass measuring cup combine the tomato paste, water, oregano, basil, garlic, salt and pepper. Mix to combine completely.
2. Cut up the pepperoni into bite sized pieces.
3. Grate cheese using the largest holes on the grater; set aside until ready to use.
4. Set aside the toppings if done before the crust is ready.

***Fruit Slushy****:*

1. When pizza is baked make the slushy. Combine all ingredients in a blender and pulse-blend until ice is completely crushed.
2. With the small ladle, serve into 4 glasses and put on the table.

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| Equipment: | Tray for supply table: |
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