

# Crispiest Thin Pizza Dough

**Type:** Main

**Serves:** 30 Tastes

**Technique:** Proving Dough

<b>EQUIPMENT:</b> Large Bowl Wooden Spoon Large Tray Plastic Wrap	<b>INGREDIENTS:</b> 4 1/2 Cups Plain Flour 1 Tablespoon Dried Yeast 1 teaspoon salt 1 3/4 very warm water(hand hot) 1/4 cup olive oil Extra olive oil for greasing
<b>TO SERVE:</b>	

## WHAT TO DO:

1. Mix yeast and warm water in large bowl with wooden spoon.
2. Add all ingredients together until combined.
3. Wipe stainless steel bench and dry with clean cloth. Lightly flour the bench and turn the dough onto it. Divide dough into 2 balls and 2 children knead for 3-5 minutes until the dough is smooth.
4. Divide the dough ball into 2 equal balls then place in oiled bowl and brush a little oil over the top of the dough. This prevents the surface of the dough from drying out as it proves.
5. Cover with plastic wrap and place in a warm, draught free location to "prove" ie double in size. This will take about 30 min to 1 hour. The ideal temperature for proving is about 30deg C
6. Place dough onto floured bench and roll out until quite thin (about  $\frac{1}{2}$  to 1 cm thick).
7. Brush a large amount of olive oil on the pizza tray and place the dough on and then brush top of pizza dough generously with oil. Pizza is now ready for toppings.

# Pizza Tomato Sauce

**Type:** Dressing

**Serves :** 30

**Recipe source:** [bestrecipes.com.au](http://bestrecipes.com.au)

**Fresh from the garden:** oregano, tomatoes, onion, garlic.

EQUIPMENT:	INGREDIENTS:
<p>Saucepan Knife Measuring cups Measuring spoons</p>	<ul style="list-style-type: none"><li>• 1 tbsp olive oil</li><li>• 1 onion, finely diced</li><li>• 1 clove garlic, crushed</li><li>• 2 tbsp tomato paste</li><li>• 2 cups crushed tomatoes (or 1 tin of chopped tomatoes)</li><li>• 1 tsp brown sugar</li><li>• 1 tsp oregano, finely chopped</li><li>• Salt and pepper</li></ul>

## What to do:

1. In a small saucepan heat the olive oil then add the onion and garlic.
2. Cook stirring over a moderate heat until translucent.
3. Add tomato paste and stir through the onions and garlic. Cook for three minutes.
4. Add the remaining ingredients and stir to combine.
5. Allow to simmer uncovered over a low heat for 20 minutes, or until the sauce has thickened.
6. Stir occasionally to avoid the sauce sticking to the bottom of the pan.

## TOPPING SUGGESTIONS:

- Tomato, basil & Bacon
- Potato & Rosemary,
- Mince & onion
- Ham & Pineapple
- Supreme - capsicum, cabanossi, mushrooms, shallots, parsley, olives, mozzarella cheese, chives, tomato, etc.

# Pumpkin & Chickpea Pizza

**Type:** Main

**Serves:** 30 tastes

**Recipe source:** Taste.com

**Fresh from the garden:** spinach, oregano, chilli, tomatoes, pumpkin, zucchini, lemons, basil.

## EQUIPMENT:

Measuring spoons  
Measuring cups  
Bowls  
Knives  
Pizza trays  
Digital scales  
Grater

## INGREDIENTS:

1 fresh long red chilli, deseeded, finely chopped  
1 teaspoon extra virgin olive oil  
250g peeled green prawns, tails intact (optional)  
500g peeled pumpkin, finely grated  
120g (1 cup) chickpea (besan) flour  
1 tablespoon chia seeds  
2 tablespoons finely grated parmesan  
1 teaspoon dried oregano leaves  
1 egg  
80ml (1/3 cup) tomato sauce  
100g baby spinach leaves  
1 zucchini, peeled into ribbons  
150g grape tomatoes, halved  
30g creamy feta, crumbled  
1 teaspoon finely grated lemon rind  
Lemon wedges, to serve

## What to do:

1. Preheat oven to 200C/180C fan forced. Line 2 baking trays with baking paper. Combine chilli and oil in a shallow glass or ceramic dish. Add prawns. Stir to coat. Cover. Place in fridge for 20 minutes to marinate.
2. Meanwhile, place the pumpkin in a sieve. Squeeze to remove excess liquid. Combine the pumpkin, chickpea flour, chia seeds, parmesan, oregano and egg in a large bowl.
3. Spread pumpkin mixture into 2 rectangles (about 20 x 24cm) on the prepared trays. Bake for 15 minutes or until golden and set.
4. Spread the pumpkin bases with pizza sauce. Top with half the spinach leaves, then the zucchini, tomato and prawns. Sprinkle with feta and rind. Bake for 10 minutes or until the prawns are cooked through. Top with the remaining spinach and serve with lemon.

# Campfire Pizza

**Type:** Main

**Serves:** 30 tastes

**Recipe source:** kidspot.com

**Fresh from the garden:** zucchini, tomatoes, oregano, bell pepper, basil, mixed vegetables

EQUIPMENT:	INGREDIENTS:
<p>Measuring spoons Measuring cups Bowls Knives Pizza trays Digital scales Grater</p>	<p>Pizza dough, pizza base or Turkish bread  1/2 cup pizza sauce  3 slices salami (sliced into strips)  3 slices bacon (sliced into strips)  1 cup mixed vegetables (sliced)  1 cup pizza cheese (shredded)</p>

## What to do:

1. Spread pizza dough with the pizza sauce and sprinkle cheese over each one.
2. Top with bacon, salami and vegetables.
3. Slide each pizza onto a foil base that has been folded three times or place on pizza tray and place in the oven.
4. Cook on the campfire grill/or in oven until the cheese is melted.

# Margherita Pizza

Type: Main

Serves: 30 tastes

Recipe source: Taste.com

Fresh from the garden: basil, garlic, tomatoes

<b>EQUIPMENT:</b>  Measuring spoons Measuring cups Wooden spoons Bowls Knives Chopping boards Pizza trays  <b>For serving:</b> Serving platter Tongs	<b>INGREDIENTS:</b>  Pizza sauce (see related recipe)  2 tablespoons chopped basil leaves, plus small leaves to garnish  1 garlic clove, finely chopped  4 bocconcini, sliced 1cm thick  2 tablespoons freshly grated parmesan  8 cherry tomatoes, halved  Extra virgin olive oil, to drizzle  Pizza dough, pizza base or Turkish bread
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## What to do:

1. Preheat oven to 240°C.
2. Knock back the dough by punching it to remove air and divide into 2 balls.
3. Roll dough out on a floured surface until you have 2 very thin, 25cm-diameter pizza bases.
4. Spread pizza sauce over pizza base leaving a 2cm border.
5. Divide the bocconcini between bases, then scatter with parmesan and cherry tomatoes (cutside up).
6. Drizzle with olive oil and bake for 8-10 minutes until cheese has melted and the pizza bases are crisp and lightly golden around the edges.
7. Drizzle the pizzas with a little more olive oil, garnish with small basil leaves then serve immediately.

# Hawaiian Pizza

**Type:** Main/Snack    **Serves:** 30 taste    **Recipe source:** Healthy Food Fast  
**Fresh from the garden:** mushrooms, parsley, oregano, basil, capsicum

EQUIPMENT:	INGREDIENTS:
<p>Knife Chopping boards Bowls Pizza trays Serving spoon Measuring cups &amp; spoons Wooden spoon Pizza cutter</p>	<p>Pizza dough, pizza base or Turkish bread <math>\frac{1}{4}</math> cup tomato paste 100g ham, chopped 225g pineapple pieces, drained 1 medium red or green capsicum, chopped 100g mushrooms, sliced 100g mozzarella cheese 1 tablespoon chopped herb - (parsley, basil, oregano)</p>

1. Preheat oven to 200 degrees celcius.
2. Spread pizza base with pasta sauce.
3. Top with ham, pineapple, capsicum, mushrooms and cheese.
4. Sprinkle with herbs.
5. Bake for 10 - 15 minutes until heated through and brown.

# Egg Florentine Pizza

**Type:** Main/Snack     **Serves:** 30 tastes

**Recipe source:** Taste.com

**Fresh from the garden:** tomatoes, spinach

EQUIPMENT:	INGREDIENTS:
Knife Chopping boards Bowls Pizza trays Serving spoon Measuring cups & spoons Wooden spoon Pizza cutter	6 bacon rashers 150g baby spinach leaves Pizza dough, pizza base or Turkish bread 1/2 cup (125ml) tomato pizza sauce 1 cup (80g) grated pizza cheese 2 eggs 100g truss grape tomatoes

1. Preheat oven to 220°C. Heat a large frying pan over high heat.
2. Add the bacon and cook, turning occasionally, for 5 minutes or until bacon is crisp.
3. Transfer to a paper towel-lined plate.
4. Add spinach to pan and cook, stirring, for 2-3 minutes or until wilted.
5. Season with salt and pepper. Remove from heat.
6. Place pizza bases on an oven tray.
7. Spread evenly with sauce. Sprinkle with half the cheese.
8. Top with spinach and bacon then crack an egg in the middle of each pizza. Sprinkle with remaining cheese and top with tomatoes.
9. Bake in oven for 8-10 minutes or until cheese is golden brown and bubbling and egg is cooked as desired. Remove from oven and serve immediately.

# Mexican Pizza

**Type:** Main/Snack    **Serves:** 30 tastes    **Recipe source:** Taste.com  
**Fresh from the garden:** corn kernels, lemon, avocado, brown onion

EQUIPMENT:	INGREDIENTS:
Knife Chopping boards Bowls Pizza trays Serving spoon Measuring cups & spoons Wooden spoon Pizza cutter	1 tablespoon olive oil 1 small brown onion, finely chopped 350g beef mince 1 cup tomato salsa 125g can corn kernels, drained 1/4 cup tomato paste 3/4 cup grated tasty cheese 1 large avocado, halved, stone removed, peeled, mashed 1/2 lemon, juiced 30g corn chips Pizza dough, pizza base or Turkish bread

## What to do:

1. Heat oil in a frying pan over medium-high heat.
2. Add onion. Cook, stirring, for 3 to 4 minutes or until soft. Add mince.
3. Cook, stirring to break up mince, for 5 minutes or until browned.
4. Add salsa and corn. Season with salt and pepper. Cook for 1 minute or until thickened slightly. Remove from heat.
5. Roll dough into a 30cm round.
6. Place on prepared tray. Spread with tomato paste.
7. Top with mince mixture and cheese. Bake for 15 to 20 minutes or until base is crisp.
8. Combine avocado and 1 tablespoon lemon juice. Spoon onto centre of pizza.
9. Top avocado with corn chips. Serve.