

Crispiest Thin Pizza Dough

Type: Main

Serves: 30 Tastes

Technique: Proving Dough

EQUIPMENT: Large Bowl Wooden Spoon Large Tray Plastic Wrap	INGREDIENTS: 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
TO SERVE:	

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 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

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

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

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.

Garden Pizza

Type: Main
eatingwell.com

Serves: 30 tastes

Recipe source:

Fresh from the garden: zucchini, tomatoes, oregano, bell pepper, basil.

EQUIPMENT:

Measuring spoons
Measuring cups
Bowls
Knives
Pizza trays
Digital scales
Grater

INGREDIENTS:

4 whole baby or 1 medium zucchini,
halved lengthwise
cherry tomatoes
2 tablespoons tomato paste
8 fresh basil leaves
Cornmeal for dusting
2 teaspoons fresh oregano
1/4 teaspoon salt
1/2 teaspoon freshly ground pepper
1 Pizza Dough (recipe follows)
125gm mozzarella cheese, thinly sliced
1 medium bell pepper, diced
3 tablespoons grated Parmesan cheese

What to do:

1. Preheat oven to medium-high (190 degrees celcius).
2. Grill or fry zucchini until marked and softened, about 4 minutes. Thinly slice. Reduce heat to low (160 degrees celcius).
3. Process tomatoes, tomato paste, basil, oregano, salt and pepper in a food processor until smooth, scraping down the sides as needed.
4. Sprinkle cornmeal onto a large baking sheet. Roll out the dough and transfer it to the pizza tray, making sure the underside of the dough is completely coated with cornmeal.
5. Cook until lightly browned, 3 to 4 minutes.
6. Using a large spatula, flip the crust. Spread the tomato mixture on the crust, leaving a 2 1/2 cm border. Quickly top with mozzarella, bell pepper and the zucchini. Sprinkle on Parmesan.
7. Cook until the cheese has melted and the bottom of the crust has browned, about 8 minutes.

Margherita Pizza

Type: Main

Serves: 30 tastes

Recipe source: Taste.com

Fresh from the garden: basil, garlic, tomatoes

EQUIPMENT:	INGREDIENTS:
Measuring spoons Measuring cups Wooden spoons Bowls Knives Chopping boards Pizza trays	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
For serving: Serving platter Tongs	

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:
Knife Chopping boards Bowls Pizza trays Serving spoon Measuring cups & spoons Wooden spoon Pizza cutter	Pizza dough, pizza base or Turkish bread $\frac{1}{4}$ 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)

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.

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.