



Vegemite and Breakfast Pizzas Vegetarian and Market Pizzas Leftovers Pizza!

**Claude Conterno – Merry Cherry Farms
ASFM Demo Kitchen, 15th May 2011**

These are so simple – even the kids can create them!

VEGEMITE PIZZA

Ingredients

plain pizza bases
Vegemite
butter

Method

Pre-heat oven to 220°C
Heat a large plain base in the oven for ten minutes. Spread with butter and vegemite to start the day!

BREAKFAST OR BRUNCH PIZZA

Ingredients

Plain pizza bases
cheese, tasty or mozzarella if possible
200g, bacon, finely chopped
4 eggs
Salt and pepper for seasoning

Method

Pre-heat oven to 220°C
Sprinkle cheese and finely chopped bacon on a plain base
Beat 1-2 eggs in a bowl and swirl over the top
Season with salt and pepper.
Cook for 8-10 minutes.

VEGETARIAN

Ingredients (per pizza)

1 plain pizza bases
tomato pizza base sauce
cheese, Tasty or mozzarella if possible
1 potato
parsley, chopped
Olive oil (enough to coat 1 potato)
1/2 zucchini
½ red capsicum
Fresh tomato, sliced
Basil, torn
Bunch of spring onions, chopped

Method

Pre-heat oven to 220°C
Spread base with tomato sauce and sprinkle with cheese
Finely slice one potato and coat with olive oil – add chopped parsley
Finely slice zucchini and add it, and potato slices, evenly to base
Break a red capsicum and place on top
Cook for 10-12 minutes
Before serving add fresh tomato slices, basil, and garnish with chopped spring onions.



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MARKET PIZZA

Ingredients

Plain pizza bases
cheese, tasty or mozzarella if possible
tomato pizza base sauce
1 stick, kabana
1 small tub kalamata olives
200g, bacon, finely chopped

Salad

1 bunch, baby spinach
1 bunch, rocket
Olive oil
Vinegar
Salt and pepper

Method

Pre-heat oven to 220°C
Spread base with tomato sauce and sprinkle with tasty cheese
Place 12-14 slices of kabana and 10-12 broken olives evenly over base
Sprinkle finely chopped bacon on top
Cook for 10-12 minutes

While pizza is cooking:

In a salad bowl mix together baby spinach leaves and a small amount of rocket
Dress with olive oil, vinegar salt and pepper
Remove pizza from oven and top with salad

LEFT-OVERS PIZZA

Ingredients

1 clove, garlic
Olive oil
Whatever leftovers you like!

Method

Pre-heat oven to 220°C
Rub plain base with olive oil
Cover with finely chopped garlic
Top with whatever you have left over in the fridge e.g. roast meat, roast vegies absolutely anything!
Cook for 8-10 minutes or check until heated

Pizza making is like art. If it looks good it tastes good.



ASFM SHOPPING LIST

Ingredient	Stallholders
10, plain pizza bases	Merry Cherry Pizza (site 66)
Cheese	Alexandrina Cheese Company (site 6), Woodside Cheese Wrights (site 14), Limestone Coast Cheese Company (site 18), B-d. Farm Paris Creek (site 86)
Butter	B-d. Farm Paris Creek (site 86)
Olive oil	Harding's Fine Foods (site 38), The Passionate Foodie (site 42), Rodger Fryer (site 52), Patlin Gardens (site 71), Bald Hills Olive Grove (site 77)
Bacon, cabana	Bushmin Farmed Rabbits (site 22), Steiny's Smallgoods (28), Hahndorf Gourmet (site 39)
Eggs	Ruby Spoon (site 36), Rosie's Free Range Eggs (site 40), Rohdes Free Range Eggs (site 61)
Olives	Woodside Cheese Wrights (site 14), Rodger Fryer (site 52), N&M Tsimiklis (site 54), The Food Forest (site 60), Patlin Gardens (site 71), Bald Hills Olive Grove (site 77)
Parsley, basil, rocket, spinach	Salad Greens and Kitchen Herbs (site 89), Aay's Fresh Herbs (site 88), Hillside Herbs (site 83), Alnda Farms (site 79)
Spring onion	Golden BC (site 75), Hart's Vegetables (site 76), N&M Tsimiklis (site 54), Alnda Farms (site 79), Patlin Gardens (site 71), The Food Forest (site 60)
Vegetables	Golden BC (site 75), Hart's Vegetables (site 76), N&M Tsimiklis (site 54), Alnda Farms (site 79), DOOF DOOF (we know FOOD backwards) (site 82), Patlin Gardens (site 71), The Food Forest (site 60), Virgara's Garden (site 50)
Apple Cider Vinegar	Mountain Fresh Fruit Juices (site 17)