



pizzette — little mini pizzas serves 10

INGREDIENTS

(see recipe below)

- ½ quantity pizza dough— freeze remaining half for later
- 1 bunch spinach, washed and thick stalks removed
- 10 ripe tomatoes, seeded and chopped
- 1kg grated mozzarella

EQUIPMENT

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|----------------|--------------------|
| knife | colander |
| chopping board | large pot with lid |
| bowls | flour shaker |
| oven trays | food processor |
| oven mitts | kitchen scales |
| rolling pin | baking paper |

MAKE SURE YOU GET AN ADULT TO HELP WHEN USING HOT OVENS AND THE STOVE TOP!!!

HOW TO PREPARE SPINACH

1. Roughly chop spinach and place in heavy based pot with lid. Cook quickly over medium heat, stirring occasionally.
2. As soon as spinach wilts remove from stove and place in colander over sink, allow to cool.
3. Squeeze excess water from spinach with your hands and set aside in a bowl.

HOW TO MAKE UP PIZZETTE

1. Preheat oven to 240°C.
2. Punch down dough. Roll dough into a big sausage and cut into ten bases.
3. Roll each base into a 10cm round approximately 20–30mm thick.
4. Line up on baking paper lined oven trays allowing about 3cm between each disc.
5. Spoon over spinach layer for base.
6. Top with grated mozzarella.
7. Finish with diced fresh tomato.
8. Bake for 15–20 minutes until bases are crisp and golden.
9. Serve immediately.

HOW TO MAKE PIZZA DOUGH

INGREDIENTS AND METHOD

- 1 tablespoon caster sugar
- 2 teaspoons dried yeast
- 225ml lukewarm water
- 450g plain flour
- ½ teaspoon salt

1. Put sugar and yeast in a jug with 100ml of the water. Mix thoroughly and leave 10 minutes to bubble.
2. Place flour and salt in food processor. Mix remaining tepid water with olive oil and whilst motor is running pour into food processor.
3. Transfer dough to a lightly floured board and knead for 10 minutes till dough is soft and pliable. Add a little more water if too dry.
4. Oil a large bowl in which to prove dough. Place dough in bowl and cover with plastic wrap. Leave in a warm place to prove 1-1½ hours, to double in size (or in fridge overnight for a slow 8 hour rise).

FROM THE MARKET

- Spinach or Silver Beet — Patlin's Gardens, Virgaras Garden, Aay's Fresh Herbs
- Tomatoes — Virgaras Garden, Golden BC, N & M Tsimiklis, Tobalong
- Olive Oil and Olives — Patlin's Garden & Virgaras Garden
- Vegetable Seedlings — Bickleigh Vale Farm