



ZUCCHINI AND SALAMI PIZZA serves 8

INGREDIENTS

- 1 ball of Luciano's pizza dough - Riviera Bakery
- $\frac{3}{4}$ cup tomato pizza sauce (see recipe below)
- 10 slices salami
- 250g cherry tomatoes, halved
- 2 small zucchinis, thinly sliced
- 1 cup gated mozzarella
- $\frac{1}{4}$ cup grated parmesan

EQUIPMENT

- Breville Emporia Pizza Oven
- baking paper
- chopping board
- grater
- bowls
- spoon
- cup measures
- rolling pin
- medium size pot
- knife
- flour shaker
- scissors

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

TOMATO PIZZA SAUCE

TIP: TRY MAKING THIS THE DAY BEFORE YOU NEED IT AND REFRIGERATE OR FREEZE TILL REQUIRED

1. Pour a 720ml bottle of Patlin Gardens Home Made Tomato Passata into a heavy based medium size saucepan.
2. Bring to a simmer on the stove top. Reduce over gentle heat until thick and sauce-like.
3. Remove from heat and allow to cool.

HOW TO MAKE PIZZA

1. Draw a circle onto a large piece of baking paper using the pizza stone as your template. Cut it out with a pair of scissors.
2. Pre-heat Breville Pizza Emporia Oven to setting number 2.
3. Roll pizza dough on a lightly floured surface to form a 24cm round. Place onto the baking paper circle.
4. Spoon the tomato sauce over the pizza base and spread evenly with the back of the spoon.
5. Top with the salami, zucchini, cheeses and cherry tomatoes.
6. Transfer pizza by lifting the baking paper and placing carefully on the stone of the Breville Pizza Emporia Oven. Close the lid.
7. Bake for 10 –15 minutes until the base is crisp and golden and the cheese has melted to a golden brown.
8. Carefully lift the pizza off the hot pizza stone by grasping the baking paper at each end. Transfer pizza to a chopping board. Slice and serve immediately accompanied with a crisp, green salad.

**CREATE YOUR FAVE PIZZA TOPPINGS WITH SEASONAL PRODUCE FROM THE MARKET
JUST ABOUT EVERY STALLHOLDER CAN SUPPLY YOU WITH THE INSPIRATION AND THE GOODS**

FROM THE MARKET

- Tomato Passata — Patlin Gardens
- Tomatoes — Virgaras Garden, N & M Tsimiklis, Patlin Gardens, Tobalong Tomatoes
- Salami — Hahndorf Gourmet
- Zucchini — The Food Forest, Virgaras Garden, N&M Tsimiklis, Patlin Gardens, Harts Vegetables
- Parmesan style cheese — Murray Valley
- Pizza Dough — Riviera Bakery

Breville