

Pizza Dough

Note:

Makes 4 pizza bases.

Ingredients

250ml warm water

2 tsp yeast

2 tsp sugar

500g plain flour

2 tsp salt

2 tbl oil



What to do:

- 1) Preheat oven to 220c
- 2) Measure warm water into a jug, add yeast and sugar. Mix with a fork and set aside for 5-10 minutes until frothy
- 3) Sift flour into a large bowl
- 4) Add salt and oil
- 5) Make a well in the centre and add the yeast mixture
- 6) Combine the dough mixture using a table knife in a cutting motion, then use your hands
- 7) Turn dough mixture onto a lightly floured bench
- 8) Divide the dough so that each student has a ball
- 9) Knead for at least 10 minutes using the “Push, Push, Fold, Turn” method. You can ask a Year Four student to demonstrate
- 10) Return dough to the bowl and cover with cling wrap or a clean tea towel and leave to prove in a warm place for as long as you can
- 11) Prepare the Pizza Toppings – see your basket for ingredients
- 12) Split the dough so that each student has a portion
- 13) On a lightly floured bench top roll out the dough into a rectangle of even thickness
- 14) Grease baking trays by brushing with oil
- 15) Transfer dough to trays (you might need to put two rectangles on a tray and press them together)
- 16) Brush two pizza bases with oil and set aside. These bases will be for the ‘Working Bee’.
- 17) Arrange toppings over the other two bases
- 18) Bake Pizza in the oven for 15 minutes until cooked and golden

Sprinkle over herbs

Sprinkle over a pinch of nutmeg

Grate parmesan. Sprinkle over pizza

Drizzle with a little Olive Oil

Bake 15 minutes or until golden and delicious

Note: Only put parmesan cheese on one pizza

Ingredients

Garlic
Onions
Mushrooms
Kale
Parmesan



Preparation Suggestions:

- Brush two pizza bases with a little oil
- Mince garlic or chop finely
- Slice onions thinly
- Fry onion and garlic off in a little oil to caramelise cool slightly then spread over the pizza bases.
- Slice mushrooms thinly and arrange over onion
- Wash the kale and remove from the stems. Chop finely and sprinkle over mushrooms
- Grate parmesan. Sprinkle over pizza.
- Bake 15 minutes or until golden and delicious

Ingredients

Tinned tomatoes
Garlic
Zucchini
Squash
Basil
Tasty Cheese

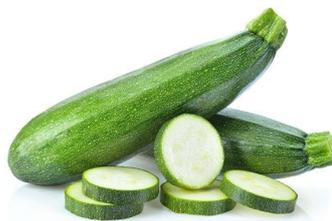


Preparation Suggestions:

- Spread tin tomatoes over two pizza bases
- Mince or chop garlic finely and sprinkle over pizza bases
- Wash and grate zucchini and arrange over pizza bases
- Wash squash and chop in half and with flat side on the chopping board, slice thinly
- Wash basil. Tear up the leaves and sprinkle over zucchini and squash
- Grate tasty cheese and sprinkle on top
- Bake for 15 minutes or until golden and delicious

Ingredients

Tinned tomatoes
Zucchini
Capsicum
Olives
Tasty Cheese



Preparation Suggestions:

- Spread tin tomatoes over two pizza bases
- Wash and grate zucchini
- Wash and thinly slice capsicum and arrange over zucchini (drain and use tin if no fresh capsicum)
- Chop a handful of olives in half and scatter over capsicum
- Grate tasty cheese and sprinkle on top
- Bake for 15 minutes or until golden and delicious

Note: Only put cheese on one pizza and drizzle the other with a little olive oil before baking

Ingredients

Potatoes
Rosemary
Sage
Parmesan
Nutmeg
Olive Oil



Preparation Suggestions:

- Brush two pizza bases with a little oil
- Wash and slice potatoes thinly
- Arrange potatoes on a plate and microwave at 2 minute intervals until soft
- Wash herbs and shake off excess water
- Strip leaves off of rosemary and chop
- Tear sage into pieces
- Arrange potato slices over pizza bases