

Silver beet, Broccolini & Mozzarella Pizza

Ingredients:	Equipment:	Garden Harvest:
<ul style="list-style-type: none"> • 1 Qty. of Pizza dough • 2 cups of shredded Silver beet • 2 bch. Broccolini • ½ cup olive oil • 2 cloves garlic • 2 TBS. chopped Oregano • 2 TBS. chopped parsley • 1 tsp. thyme leaves • Pepper • 2 cups Mozzarella Cheese • Sprigs of Oregano to garnish 	<ul style="list-style-type: none"> • Chopping board & nonslip mat • Knives • Pot to blanch broccoli • Colander • Measuring cup and spoons • Tongs • Baking trays • Grater • Serving Plates and tongs 	<ul style="list-style-type: none"> • Silver Beet • Garlic • Broccoli • Oregano • Thyme • Parsley

Method:

1. Collect all ingredients and equipment
2. **READ THE RECIPE, DELEGATE JOBS THEN START COOKING**
3. Preheat oven to 200c with the fan on
4. Trim the stems from the washed Silver beet then shred, set aside
5. Trim and cut broccoli into flowerets
6. Place a pot of water on to bring to the boil
7. Blanch the broccolini for 2 mins then refresh and drain. Set aside
8. Chop the herbs and combine with the oil. Season with some pepper
9. Grate the Mozzarella , set aside
10. Oil the trays with vegetable oil
11. Knock back and lightly knead the dough. Divide into 2 pieces
12. Roll out large enough to fit the tray you are using.
13. Brush the dough with the oil/herb mix
14. Top with some of the cheese
15. Scatter with the silver beet and the broccoli
16. Sprinkle with a little more cheese
17. Place into the oven and bake for 20 mins or until golden
18. Remove from the oven. Slide onto a board
19. Scatter oregano leaves over pizza. Cut into wedges
20. Serve on the plates with tongs