Pizza Dough for Warrigal Greens Pizza

Ingredients

1 cup lukewarm water 4 teaspoons instant yeast

1 teaspoon sugar 4 teaspoons extra-virgin olive oil

400g strong white flour 1 teaspoon salt

What to do

Set out your equipment and ingredients.

Prepare the yeast mixture (make sure water is warm not cold).

Put the water, yeast and sugar into a small bowl, mix with a fork and leave in a warm place for 5-10 minutes until the mixture looks frothy.

Add 2 teaspoons of oil to the yeast mixture and mix well with the fork.

Weigh the flour.

Mix the yeast mixture into the flour. Add the salt and tip the yeast mixture into the large bowl.

Using clean, dry hands, gently mix the yeast mixture into the flour until it is all combined.

When the dough stays together in a lump, knead the dough in the bowl or on the bench by pushing the palm of your hand firmly into the dough, then fold the dough in half and push it down again. If the dough sticks to your hand or the bench, sprinkle a bit of flour on the dough.

Continue kneading for about 10 minutes until the dough is smooth and feels a bit springy.

Leave the dough to rest

Cover the bowl with plastic film and leave in a warm place till it has doubled in size (about an hour).

‘Knock back’ the dough by pushing it down in the bowl then cover and leave again for about 20 minutes.

The dough is now ready to use.

Warrigal Greens Pizza



1. Take the pizza dough and divide it in half. Set the oven to 200°C.

2. Grind 2 teaspoons whole bush tomato in mortar and pestle. Get 2 rolling pins, 2 pizza trays, cooking spray and a little bit of plain flour in a bowl. Sprinkle the flour onto your large benchtop and roll each piece into a shape to fit the pizza tray.

3. Spray the trays with cooking spray and place the dough onto the tray, then either trim the edges or press them into the edge of the tray. Sprinkle bases with ground bush tomato.

4.Place the tray onto the stove top and allow the dough to rise while you prepare the toppings.

5. Place a medium saucepan of water on the stove, add a couple of pinches of salt and bring to the boil. Wash 300g warrigal greens, remove the leaves and put the stems in the compost bucket.

6. Cook warrigal greens in pot for 2 minutes, drain and cool under cold running water. Chop the Warrigal Greens roughly on a chopping board.

7. Finely chop 1 red onion and mix the onion with the Warrigal Greens.

8. Grate Mozzarella Cheese and then get some salt, pepper and some tomato paste.

9. On the base of the pizza spread a thin covering of tomato paste.

10.Sprinkle the base with the Warrigal Greens mixture, followed by some pepper and salt from the grinders.

11. On top of this sprinkle a liberal amount (maybe 1 cup) of grated Mozzarella cheese.

12. Place the 2 pizzas into the oven and bake 15-20 minutes.