

Kitchen Garden at Collingwood College 2018

Name of Recipe: Pizza with Sage, Chard, Caramelised Onions and Ricotta.

Dough and Pumpkin will be ready for both groups to use.

Volunteer Notes: Temperature at 240 degrees c. The pizza stones (or substitute upside-down metal tray) should be in 20 mins before the pizza is to go in. Place the pizza tray directly onto this.

Count the people in the class so when it comes to cutting the pizza, nobody misses out!! (10 per pizza)

2 x Stove groups of students will make 3 pizzas each.

1 GROUP to make the pizza dough for next class.

1 x Group to caramelize onions for the next class.

| What to collect | What to do |
|--|--|
| 2 x rolling pin Tongs 3 Pizza trays Measuring scales | |
| Silver-beet, chard, spinach-washed & shredded- 3 x garlic clove-chopped X.V olive oil salt/pepper Sauté pan Salad spinner | Prepare the washed greens, sauté in a pan with garlic & olive oil, salt/pepper. Drain off the excess water. Divide the greens into 3 portions. |
| 300 g ricotta Sage leaves-pick, wash/dry Salt /pepper | Measure the ricotta. Prep the sage, set aside in a bowl. |
| Mixing bowls [small] 2 x baking trays Mortar/ pestle | Divide your dough into $\frac{1}{2}$, then each stove group will do 3 pizzas from that dough. Roll out and transfer to oiled trays. Lightly oil the top, spread the onions, sautéed greens, cheese & herbs. Grind pepper over, salt flakes & a drizzle of olive oil. Place into the hot oven for 10-12 minutes, until lightly browned on the base. |
| 2 x serving boards Spatulas | Cut the pizzas into 10 pieces. Serve. |

Kitchen Garden at Collingwood College 2018

Name of Recipe: Pizza Dough

Volunteer Notes: There will be dough made for your group ahead of time. One group of students will make for the next class.

| What to collect | What to do |
|--|--|
| 2 & 1/2 Tblsp instant dried yeast Salt 900 grams plain flour | Put flour, salt and dry yeast in the bowl then mix slowly. |
| 2 & 1/2tblsp olive oil 2 & 1/2 cup of luke warm water | Mix water and oil together, and then pour into flour mix. Using the dough hook, knead until smooth and elastic [7-8 mins]. |
| Kenwood with dough hook Metal bowl | Transfer to an oiled bowl cover with tea towel. Set aside in a warm area for the first rise-1 hour. |