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| **Zucchini Pizza** |

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| **Makes** | 30 tastes in the classroom | **From the**  **garden:** |  |

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| **Equipment** | **Ingredients** |

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| * Measuring cups and spoons * Pastry brush * Vegetable peeler * Flat baking tray * Zester * Paper towel | * Basic pizza dough * 85 grams parmesan cheese * 340 grams ricotta cheese * 285 gram mozzarella cheese * 4 teaspoons fresh thyme * 1 lemon, zested * Sea salt * Zucchini, peeled into ribbons * Garlic oil |

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| **What to do** |

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| 1. Pre heat oven to 240 degrees. 2. Peel zucchini into ribbons. Sprinkle with salt and set aside for 5 minutes. Blot zucchini dry with paper towel. 3. Using a pastry brush gently paint base with 2/3 of garlic oil. 4. Using the following order begin to top your pizza   **1** mozzarella cheese, **2** zucchini ribbons, **3** parmesan cheese,  **4** spoonful’s of ricotta cheese, **5** sprinkle of thyme ,**6** zest of lemon .   1. Lastly drizzle with a little more garlic oil 2. Bake for 20 minutes 3. Sprinkle with sea salt and serve. |