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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.
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