



Tomato & Basil Pizza

Season: Summer/Autumn

Serves: 30 tastes in the classroom
or 8 at home

Fresh from the garden: basil, garlic, tomatoes

This is a classic pizza topping using 'best friends' tomato and basil. While they are usually in season at the same time, if you don't have fresh tomatoes you can use preserved ones, even tomato sauce; you could also use pesto rather than fresh basil if you are craving this pizza in cooler months.

Note: If you are using pizza stones, you will first have to assemble each pizza on a light piece of wood (a 'peel') or a baking tray. Turn the baking tray upside down prevent the edges stopping the pizza slipping easily onto the preheated stone.

Equipment:

metric measuring scales and cups
clean tea towel
chopping board
cook's knife
vegetable-slicing gadget
such as a mandoline
large bowl
mixing spoon
vegetable peeler
rolling pin
2 × 28 cm pizza trays, or 2 pizza stones
pizza peels or baking trays (if using
pizza stones)
wide egg lifter
large board for serving pizza

Ingredients:

4 large tomatoes or 8 small, thinly sliced
¼ cup extra-virgin olive oil
salt and freshly ground black pepper,
to taste
1 garlic clove, peeled and finely chopped
1 quantity **Basic Pizza Dough**
flour, for dusting
50 g parmesan, shaved with the
vegetable peeler
1 large handful of basil, torn
semolina flour, for dusting if using pizza
stones (optional)

What to do:

1. Preheat the oven to 200°C.
2. If using pizza stones, place them on a rack in the oven to get very hot.
3. Prepare all of the ingredients based on the instructions in the ingredients list.
4. Place the tomatoes in the large bowl and drizzle in most of the olive oil.
5. Add the salt, pepper and garlic, and mix together so all the slices are lightly oiled.
6. Shave off pieces of parmesan using the vegetable peeler.
7. Divide the pizza dough into two equal pieces.
8. Sprinkle flour on a clean workbench and roll each piece of dough into a thin pizza base about 25 cm in diameter.





If you are using a pizza tray:

1. Sprinkle flour on the trays, then carefully lay the pizza bases on the trays.
2. Arrange the slices of tomato on the pizza, overlapping them.
3. Sprinkle most of the parmesan over the top (keep some aside to serve).
4. Drizzle the rest of the oil over the pizzas, then place the pizzas in the oven.

If you are using a pizza stone:

1. Sprinkle flour on the wooden peel or upside-down baking tray. Semolina flour is best for this.
2. Carefully lay each pizza base on the floured peel or baking tray.
3. Arrange the slices of tomato on the pizzas, overlapping them.
4. Sprinkle most of the parmesan over the top (keep some aside to serve).
5. ***Carefully pull out the racks with the very hot pizza stones.**
6. Without touching them (they are very hot!), sprinkle semolina over the pizza stones. Shake the peel or baking tray and slide each pizza onto the stone.
7. Drizzle the rest of the oil over the pizzas, then slide the rack with the pizzas back into the oven.

To bake the pizzas:

1. Bake the pizzas for 15 minutes or until the edges are very crisp and the cheese is bubbling.
2. To get a crispy base on pizzas cooked on pizza trays, ***slide the pizzas off the trays onto the oven rack for the last few minutes.**
3. ***Remove the pizzas from the oven.** Transfer them to the serving board with the wide egg lifter.
4. Cut the pizza into slices so there is a slice each for your diners.
5. Serve topped with the remaining parmesan and basil.

*** Adult supervision required.**

