



Celebrations

Pizza of the Imagination

Season: All

Serves: 30 tastes or 6 serves at home

Fresh from the garden: whatever is available in your garden!

Look at what's in your garden and let the students imagine what they'd like as toppings. Start with a tomato passata base if you want, then add toppings and cheese.

Suggestions by season:

- **Spring:** potato and rosemary; caramelised leek and ricotta.
- **Summer:** sliced tomato and basil; pesto and mozzarella; roasted capsicum and goats cheese.
- **Autumn:** mushroom and ricotta; roasted pumpkin and feta.
- **Winter:** silverbeet, feta and lemon; garlic, parmesan and herbs.

EQUIPMENT

baking trays
chopping board
spoon to spread passata
spatula

INGREDIENTS

1 quantity Basic Pizza Dough
plain flour
olive oil
tomato passata (optional)
cheese of your choice (optional)
toppings of the imagination

WHAT TO DO

- Preheat the oven to 200°C.
- Divide the pizza dough in half.
- Scatter some flour on the workbench and roll each piece of dough into a thin pizza base about 25 cm in diameter.
- Sprinkle flour on the trays, then carefully lay the pizza bases on the trays.
- Add a thin layer of tomato passata, if using.
- Arrange your toppings on top, then add cheese if you want, whether that's mozzarella, parmesan, cheddar, feta, or a mix of them all. Add a drizzle of olive oil.
- Place the pizza in the oven.
- Your pizza will need to bake for about 10–15 minutes, depending on your oven.
- Transfer the cooked pizza to the chopping board using the spatula.
- Cut the pizzas into slices so there is a slice for each of your diners.
- Serve the pizza with fresh toppings of your choice, and a drizzle of olive oil if desired.

