

# Pizza of Your Imagination

Bialik College Kitchen Garden Program



## Ingredients:

- Pizza Dough:
- 1 cup lukewarm water
- 1 tablespoon dry yeast
- 1 teaspoon sugar
- 1 tablespoon extra virgin olive oil  
plus extra for greasing
- 400g plain flour
- 1 teaspoon salt
- 1 teaspoon semolina

## Equipment:

- bowls, 1 small & 2 large
- fork
- scales
- electric mixer with dough hook
- pastry brush
- pizza stone/tray

## Method:

1. For the dough, Place water, yeast & sugar in a small bowl and mix with a fork and leave for 5-10 minutes until mixture looks frothy.
2. Add the tablespoon of oil to the yeast mixture and mix well.
3. Place flour and salt in a bowl of an electric mixer with a dough hook. Add yeast mixture and beat for at least 8 minutes until dough looks smooth.
4. Brush the inside of a bowl with a little olive oil and place the dough in the bowl. Cover with a clean tea towel and place in a warm place until it has doubled in size. It will take at least an hour.
5. Tip risen dough on bench and knead briefly,

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- then shape into a round ball. Return to the bowl, cover and leave for at least 20 minutes.
6. Prepare the topping. Turn oven on to 220C.
  7. Remember not to load too many toppings on your pizza, or the base will go soggy
  8. Scatter some flour on the workbench and roll dough to form a thin disc.
  9. Place dough onto pizza stone or tray.
  10. Arrange your topping on top, drizzle pizza with a bit of oil and place in oven.

Consider thin slices of fresh vegetables available from the garden.

Try different types of cheeses.

Fresh herbs.

Makes 2 pizzas