

Silverbeet & Herb Pizza

Bialik College Kitchen Garden Program



Ingredients:

- 360g silverbeet/greens from the garden, washed and roughly chopped
- extra virgin olive oil
- 8 cloves of garlic, finely chopped
- 400g mozzarella, thinly sliced
- 4 teaspoons rosemary, finely chopped
- 4 teaspoons oregano, finely chopped
- 4 tablespoons flat leaf parsley, chopped
- 120g parmesan, grated

Equipment:

- chopping board
- knife
- frying pan
- grater
- pizza pans/trays
- grater
- metric measuring spoons
- scales

Method:

1. Heat 2 tablespoons of olive oil in a frying pan over medium heat. Add garlic and as soon as it smells fragrant, place the chopped greens in. Mix well and sauté for 1 minute. Tip into a bowl and set aside.
2. Place the rest of the toppings into individual bowls and set aside.
3. Preheat oven to 220C.
4. Scatter some flour on your workbench and roll out the pizza dough to your desired shape.

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5. Scatter some semolina on a lined tray and place dough on top. Divide toppings among the 4 pizzas.
6. Scatter the greens over dough, top with mozzarella, herbs and parmesan. Sprinkle a little salt/pepper.
7. Drizzle with a little olive oil and place in the oven.
8. Cook for about 15 minutes or until edges are very crusty and the cheese is bubbling.