

Tomato and Basil Pizza

Bialik College Kitchen Garden Program



Bialik College

Ingredients:

- 4 large tomatoes (or 8 small)
- Large handful of basil
- 1 garlic clove
- ¼ cup extra virgin olive oil
- salt and pepper, to taste
- 1 quantity of Pizza Dough

Equipment:

- Salad spinner
- Chopping Board
- Chef Knife
- Grater
- Peeler
- Large Bowl

Method:

1. Slice tomatoes thinly.
2. Tear up basil leaves.
3. Mince the garlic clove.
4. Shave off pieces of parmesan using either a grater (wide slicing option) or using a peeler.
5. Place the sliced tomatoes into a large bowl and drizzle with most of the oil.
6. Add the salt, pepper, garlic, and mix together so all slices are lightly coated in oiled.
7. Scatter some flour on the workbench and roll the dough to form a thin disc about 26cm in diameter.
8. Place pizza onto a lined pizza tray.
9. Arrange the slices of tomato on the pizza, overlapping them.
10. Sprinkle most of the parmesan and most of the basil over the top, keeping some aside.
11. Drizzle the pizza with the last of the oil, then place in the oven.
12. Bake for 15 minutes or until edges are very crusty and the cheese is bubbling.
13. Slip the pizza off the tray onto a rack for the last few minutes, so that you get a crusty base.
14. Transfer onto a board and cut into portions.
15. Serve topped with remaining parmesan and basil.