

# Cheesy Herb Pizza

**Season:** Autumn

**Type:** Main

**Serves:** 32 tastings

**From the garden:** Rosemary & chives

**Class focus:** Kneading pizza dough & rolling out the dough



<b>Equipment:</b>	<b>Ingredients:</b>
Kitchen Aid mixer Large mixing bowl x 1 Small mixing bowl x 1 Wooden spoon x 1 Rolling pin x 2 Chopping boards and knives Measuring cups Measuring spoons Kitchen scale Baking tray x 2 Baking paper Serving plate x 5 Kitchen tong x 5	<p><i>Pizza Dough:</i>            640g baking flour            2 teaspoons yeast            1 ½ teaspoons salt            2 teaspoons olive oil            420g warm water (150g boiling water &amp; 270g cold tap water)</p> <p><i>Pizza Topping:</i> <b>(share between 2 pizzas)</b>            2 sprigs rosemary (leaves only, finely chopped)            10 chives (finely chopped)            1 teaspoon dried oregano            2 tablespoons olive oil            ½ teaspoon salt            4 cups grated cheese</p> <p>Polenta to sprinkle on the baking trays</p>

## What to do:

1. Heat oven to 220C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place the *Pizza Dough* ingredients in a large mixing bowl, use a wooden spoon to mix then use your hand to knead the dough until it comes together to form a ball.
4. Put the dough in the Kitchen Aid mixing bowl fitted with a dough hook, knead on speed 2 for 5 minutes.
5. Turn the dough out onto a lightly floured (1 tablespoon baking flour) bench, divide the dough into 2 equal pieces for making 2 pizzas.
6. Sprinkle the lined baking trays with some polenta.
7. Use a rolling pin, slightly roll out each piece of dough then transfer to the baking tray and stretch the dough out to fit the size of the tray.
8. Combine all the *Pizza Topping* ingredients in a small mixing bowl.
9. Divide the topping into 2 portions and spread a portion on each pizza.
10. Bake pizzas in **lower rack** of the oven for 12 minutes or until edges are golden.
11. Cut pizza into 16 pieces per tray and serve into 5 large serving plates with a kitchen tong in each.

**Note:** To save time, start by making the pizza dough first.

PTO



**For vegan / dairy intolerance option:**

After the completion of Step 4, please get Angela to take a portion of the dough out to make a pizza without the cheese.

**For gluten free option:**

After the completion of Step 8, please get Angela to take a portion of the pizza topping out for making gluten free pizza.