

Pizza Toppings

Mari Feeds Special

Makes 2 pizzas

Ingredients

- Prepared pizza bases
- 1/2 cup pizza sauce
- 90g Prosciutto
- 12 Cherry tomatoes
- 12 baby Bocconcini
- Handful Rocket

Method

1. Pre heat oven to 225°C.
2. Spread pizza base with pizza sauce, leaving a gap at the edges.
3. Use your fingers to rip prosciutto slices into smaller pieces and spread sparingly over pizza base.
4. Slice cherry tomatoes and baby bocconcini into halves and spread evenly over pizza
5. Bake in oven on a tray for 15 minutes or until browned on top. For a crispy base slide directly on to oven shelf for the final 5 minutes.
6. Once out of the oven, spread rocket over the top of your pizza.



Mari Veggie Deluxe

Makes 2 pizzas

Ingredients

- Prepared pizza bases
- 1/2 cup pizza sauce
- Handful baby spinach leaves
- Grated mozzarella
- 100g Roasted red peppers
- 1 red onion
- 1 small zucchini
- 3 mushrooms

Method

1. Pre heat oven to 225°C.
2. Drain roasted capsicum and slice into small pieces.
3. Finely slice red onions, zucchini and mushrooms.
4. Spread pizza bases with pizza sauce, leaving a gap at the edges.
5. Cover base with baby spinach leaves then top with handful of mozzarella.
6. Evenly spread your pizza toppings over your pizza bases - be careful not to overload as the pizza wont cook evenly and tends to go soggy.
7. Bake in oven on a tray for 15 minutes or until browned on top. For a crispy base slide directly on to oven shelf for the final 5 minutes.



Pizza Dough

Makes 2 large pizzas

Ingredients

- 4 cups plain flour
- 1 tsp salt
- 2 tsp sugar
- 2 tsp dried yeast
- 1 1/3 cup lukewarm water

**Kneading is
squash, fold, 1/4
turn, squash,
fold, 1/4 turn on
repeat**

Method

1. Mix all dry ingredients in a bowl.
2. Add enough of the water to make a firm dough. The amount of water required will vary start with a bit less and gradually add more.
3. Sprinkle a small amount of flour on to a clean bench or chopping board. Tip out the dough and knead until smooth and no longer sticky, at least 10 minutes.
4. Cover and leave in a warm place until doubled in size (about 20-30 minutes).
5. Pre heat oven to 225°C
6. Knead dough again for 2 minutes.
7. Dust a rolling pin (you can use a clean glass bottle if you don't own a rolling pin) and flatten dough to create your pizza base.



Pizza Sauce

Ingredients

- 400 grams can diced tomato
- 1 glove of garlic - crushed or finely chopped
- 1 tsp of Italian Mixed Herbs

Method

1. Combine all ingredients in a pot and bring to the boil over medium heat.
2. Reduce heat and cook for 15 minutes.

Recipe shared by Maidstone
Community Centre

