



Leek & Silverbeet Pizza

Season: Winter/Spring

Type: Big Dishes

Difficulty: Intermediate

Serves: 30 tastes in the classroom
 or 8 at home

Fresh from the garden: leek, silverbeet

Recipe Source: Adapted from Stephanie Alexander's *Kitchen Garden Cooking with Kids* (Penguin Lantern 2006)

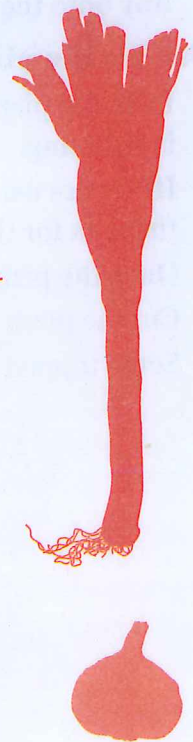
This pizza takes the traditional potato and rocket topping and uses winter/spring ingredients. You will be using pizza dough prepared from the **Basic pizza dough** recipe.

Equipment:

- tea towels
- kitchen paper
- chopping board
- frying pan
- grater
- peeler
- metric measuring spoon and scales
- large bowl

Ingredients:

- 1 leek
- large handful silverbeet leaves
- 2 tablespoons olive oil
- 1 clove garlic
- 50 g parmesan
- 1 quantity **basic pizza dough**



What to do:

- Slice the leek finely and shred the silverbeet.
- Heat the frying pan to a low heat and add the oil. Sauté the leeks until soft, for about 5 minutes. Then add the silverbeet and salt and pepper to taste – cook just enough to wilt the silverbeet, then take off the heat.
- Mince the garlic. .
- Shave off pieces of parmesan using either a grater (if it has a wide slicing option) or a normal vegetable peeler.
- Scatter some flour on the workbench and roll the pizza dough to form a thin disc about 26 cm in diameter.

If you are using a pizza tray:

- You can assemble the pizza directly onto the tray (again, flour the tray first).
- Spread the garlic over the pizza base.
- Arrange the leek and silverbeet mix on the pizza.
- Sprinkle most of the parmesan over the top, keeping some aside.
- If you are using a pizza tray, drizzle the pizza with the last of the oil, then place the pizza in the oven.

If you are using a pizza stone:

- Place the pizza stone on a rack in the oven to get very hot.
- You will first have to assemble the pizza on a light piece of wood – called a peel – or an upside-down baking tray (you don't want any edges that could prevent the prepared dough slipping easily onto the preheated stone). Flour the tray first.
- Place the rolled-out pizza dough onto either the floured pizza tray or wooden peel (or an upside-down baking tray) – whichever you are using.
- Spread the garlic over the pizza base.
- Arrange the leek and silverbeet mix on the pizza.
- Sprinkle most of the parmesan over the top, keeping some aside.
- ***Carefully pull out the rack with the very hot pizza stone.**
- Being careful not to touch the hot pizza stone, scatter the pizza stone with semolina, then firmly shake and slide the pizza from the wooden peel or baking tray onto the stone, and drizzle with the last of the oil.



Baking the pizza:

- Bake the pizza for 15 minutes or until the edges are very crusty and the cheese is bubbling.
- If you are using a pizza tray, you may want to slip the pizza off the tray onto the rack for the last few minutes, so that you get a really crusty base.
- Once the pizza is done, transfer it to the board using the wide egg lifter.
- Cut the pizza into 8–12 slices.
- Serve topped with a handful of the washed rocket leaves and remaining parmesan.