

# Zucchini and Eggplant Pizza

**Season:** Summer

**Type:** Main

**Serves:** 36 tastings

**From the garden:** Eggplant, zucchini & basil

**Class focus:** Kneading pizza dough, finely chopped



Equipment:	Ingredients:
Kitchen Aid mixer Rolling pin x 2 Large mixing bowl x 1 Medium mixing bowl x 1 Wooden spoon x 2 Chopping boards and knives Measuring cups Measuring spoons Baking trays x 2 Spray oil x 1 Serving plate x 5 Kitchen tong x 5	<p><i>Pizza dough: <b><u>(makes 2 pizzas)</u></b></i></p> 4 cups Self Raising flour 2 cups Greek yoghurt 1 teaspoons salt
	<p><i>Pizza Sauce: <b><u>(to share between 2 pizzas)</u></b></i></p> ½ cup passata
	<p><i>Topping: <b><u>(to share between 2 pizzas)</u></b></i></p> 1 eggplant (finely chopped) ½ zucchini (finely chopped) 2 sprigs basil (finely chopped) 2 cups grated cheese ½ teaspoon salt 10 grinds of pepper

## What to do:

1. Heat oven to 180C.
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 your hand to mix and 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 1 for 2 minutes.
5. Turn the dough out onto a lightly floured bench, divide the dough into 2 equal pieces for making 2 pizzas. Use a rolling pin to roll out each piece of dough to fit the size of the baking tray.
6. Spray the baking trays with oil and put the dough on the baking trays.
7. Put all the ingredients for topping in a medium mixing bowl. Mix evenly.
8. Divide the topping into 2 portions and put one portion onto each pizza.
9. Bake pizzas in the oven for 15 minutes or until the edges have browned.
10. Cut pizza into 18 pieces per tray and serve into 5 large serving plates with a kitchen tong in each.

Interesting terms: Lightly floured bench (1 tablespoon plain flour), passata

Interesting techniques: Kneading pizza dough, finely chopped zucchini and eggplant

Numeracy question: Your recipe is enough for 36 people to eat. If I doubled the recipe, how many people can it serve?