



LEEK, SILVERBEET & ROCKET PIZZA

Season: Winter / Spring
From the garden: Leek, silverbeet and rocket
Type: *Main / snack*
Difficulty: *Medium*
Country of origin: Italy
Serves: *8 adult serves or 30 tastes*
Source: *Adapted from Stephanie Alexander's "Kitchen Garden Cooking with Kids" (Penguin Lantern 2006)*

Equipment

- Chopping board
- Chef's knife
- Small bowls
- Clean tea towel
- Frying pan
- Wooden spoon
- Large bowl
- Garlic press
- Grater or vegetable peeler
- Rolling pin
- Pizza trays
- Knife or spoon
- Spatula or fish slice

Ingredients

- * 1 leek
- * Large handful of silverbeet leaves
- * Rocket leaves as a garnish
- * 2 Tbsp olive oil
- * Salt and pepper to taste
- * 1 garlic clove
- * 50g parmesan cheese
- * 1 quantity **Basic Pizza Dough**
- * Plain flour for dusting
- * Semolina flour for dusting (if using pizza stones)

Method

Note that adult supervision is required where an asterisk (*) is marked

1. Preheat the oven to 200 degrees C.
2. If using pizza stones, place them on a rack in the oven to get very hot.
3. Wash and thinly slice the leeks (use the white and the light green parts only). Set aside.
4. Wash and shred the silverbeet leaves into small pieces. Set aside.
5. Wash and gently dry the rocket leaves with a clean tea towel. Set aside.
6. Heat the frying pan to a low heat and add half the oil.
7. Saute the leeks until soft (about 5 minutes).

8. Add the silverbeet and salt and pepper to taste. Cook just enough to wilt the silverbeet and then take off the heat and set aside in a large bowl.
9. Mince the garlic and set aside.
10. Shave off thin slices of parmesan using either a grater (if it has a wide slicing option) or a vegetable peeler. Set aside.
11. Divide the pizza dough into two equal parts.
12. Scatter some flour on a clean workbench and roll each portion of dough into a thin pizza base about 25 cm in diameter

Method continued - if you are using pizza trays

1. Sprinkle flour on the trays then carefully lay the pizza bases on the trays.
2. Spread the minced garlic over the pizza bases using a knife or a spoon.
3. Arrange the leek and silverbeet mix on the pizzas.
4. Sprinkle most of the parmesan over the top, keeping some aside to serve.
5. Drizzle the pizzas with the last of the oil then place pizzas into the oven.

Method continued - if you are using pizza stones

1. Sprinkle flour on the wooden peel (or an upside down baking tray). Semolina flour is best for this.
2. Carefully lay each pizza base on the floured peel or upside down baking tray using a spatula or fish slice.
3. Arrange the leek and silverbeet mix on the pizzas.
4. Sprinkle most of the parmesan over the top, keeping some aside to serve.
5. ****Carefully pull out the racks with the very hot pizza stones***
6. Without touching them (**they are very hot!**), sprinkle semolina over the pizza stones. Shake the peel or baking tray and slide each pizza onto the stone.
7. Drizzle the pizzas with the last of the oil then slide the rack with the pizzas back into the oven

To bake the pizzas

1. Bake the pizzas for 15 minutes or until the edges are very crisp and the cheese is bubbling.
2. To get a crispy base on a pizzas cooked in a tray, ***slide the pizza off the tray onto the oven rack** for the last few minutes.
3. ***Remove pizzas from the oven.**
4. Transfer pizzas to a serving/cutting board and slice so that there are enough pieces for everyone.
5. Add rocket leaves and extra parmesan to the pieces before serving.