



Broccoli Pesto Pizza

Season: Year round
From the garden: Broccoli, lemon, rocket leaves
Type: Dinner
Difficulty: Easy
Country of origin: Italy
Serves: 6 serves or 32 tastes
Source: annabel-langbein.com

Equipment for pizza dough

- *big bowl
- *measuring cup
- *measuring spoons
- *mixing spoon
- *tea towel

Ingredients for pizza dough

- *3 cups high grade flour
- *1 cup warm water
- *2 tbsp oil
- *1 tsp salt
- *1 tsp sugar
- *2 tsp dried instant yeast

Equipment for pesto

- *food processor
- *measuring cup
- *frying pan
- *lemon zester/juicer

Ingredients for pesto

- *1 head broccoli
- *2 cloves garlic
- *½ cup nuts (cashews, almonds, walnuts or sunflower seeds)
- *½ cup olive oil

- *cooking pot
- *chopping board and knife
- *colander
- *cheese grater
- *rolling pin
- *baking trays
- *bowls and spoons
- *zest and juice of ½ lemon
- *salt and pepper to taste
- *plus 2 cups of grated cheese to spread on pizza and a handful of rocket leaves to garnish

Method

1. for the pizza dough, add all the ingredients into a big bowl and mix
2. tip dough out and knead till it comes together and looks smooth
3. put it back into the bowl, cover with a tea towel and let it prove in a warm place until double in size (around 45 min.)
4. pre-heat oven to 250 degrees
5. for the pesto, cut broccoli into florets and blanch in a pot of hot water for a minute
6. drain the broccoli in a colander and rinse with cold water
7. roast the nuts or seeds in a dry frying pan until lightly browned
8. zest and juice lemon
9. peel garlic and add with the nuts, broccoli, oil, salt, pepper, lemon zest and juice to the food processor.
10. whizz until smooth
11. to assemble the pizza, divide pizza dough into 2 or 3 balls of dough
12. oil the baking trays and sprinkle with a little flour
13. roll out dough and transfer to a baking tray
14. spread the pizzas with the pesto and sprinkle with cheese
15. put into the oven and bake for around 20 min until the edges are crisp and the cheese is bubbling
16. transfer to a chopping board, cut into slices and garnish with rocket leaves

Notes: Pizza dough can be made in a breadmaker if available.

“Blanching” means to plunge vegetables into boiling water for a short time and then refresh in cold water

Skills: measuring, cutting, rolling dough

