Cheesy Garlic and Herb Pizza

Season: Autumn
Type: Main
Serves: 32 tastings
From the garden: Thyme, oregano & garlic
Class focus: Kneading pizza dough & rolling out the dough

Equipment:	Ingredients:
Kitchen Aid mixer	*Pizza Dough:*
Large mixing bowl x 1	640g baking flour
Small mixing bowl x 1	2 teaspoons yeast
Wooden spoon x 1	1 ½ teaspoons salt
Rolling pin x 2	2 teaspoons olive oil
Chopping boards and knives	420g warm water (150g boiling water & 270g
Measuring cups	cold tap water)
Measuring spoons	
Baking tray x 2	*Pizza Sauce:* **(share between 2 pizzas)**
Spray oil x1	½ cup passata
Serving plate x 5	
Kitchen tong x 5	*Topping:* **(share between 2 pizzas)**
	3 sprigs thyme (leaves only)
	3 sprigs oregano (leaves only)
	2 cloves garlic (minced)
	2 tablespoons olive oil
	½ teaspoon salt
	1 ½ cups grated cheese

What to do:
1. Heat oven to 220C.
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 5 minutes.
5. Turn the dough out onto a <u>lightly</u> floured bench, divide the dough into 2 equal pieces for making 2 pizzas.
6. Spray the baking trays with oil.
7. Use a rolling pin, slightly roll out each piece of dough then transfer to the baking tray and stretch the dough out to fit the size of the tray.
8. Spread the *Pizza Sauce* on the 2 pizzas, leaving a 1cm border.
9. Combine all the *Topping* ingredients in a small mixing bowl.
10. Divide the topping into 2 portions and spread a portion on each pizza.
11. Bake pizzas in **lower rack** of the oven for 12 minutes or until edges are golden.
12. Cut pizza into 16 pieces per tray and serve into 5 large serving plates.

Note: To save time, start by making the pizza dough first.

Interesting terms: baking flour, lightly floured bench
Interesting techniques: kneading pizza dough & rolling out the dough