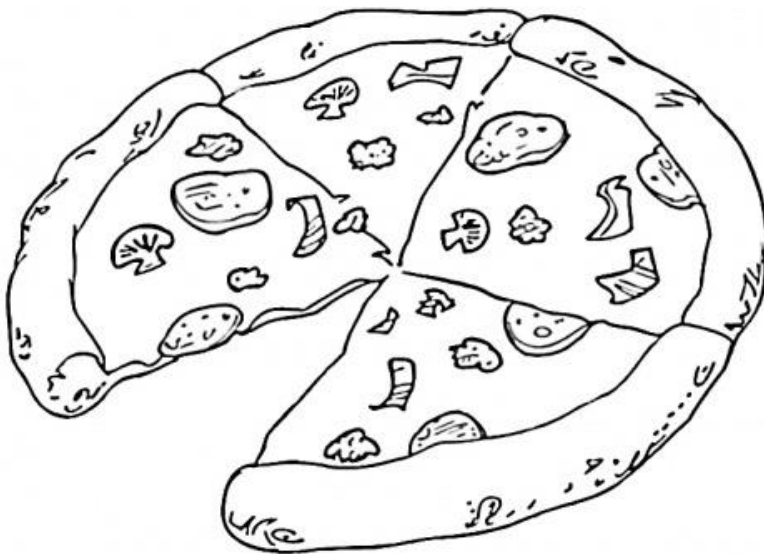


Gourmet Pizza

Working in a group of 4 you will each make your own pizza, including pizza dough and selected topping. After the pizzas are cooked and have been assessed, each member of the group will taste and sensory evaluate all 4 pizzas from the group.



Pizza Dough (recipe Stephanie Banks)	
100 mls tepid water	Combine wet ingredients and yeast in a jug and mix well
1 Tablespoon olive oil	
1 teaspoon yeast	
½ Tablespoon honey	
125g (1 cup) plain flour	Put dry ingredients in a bowl and make well in centre.
½ teaspoon salt	
1 Tb Semolina, to sprinkle on tray once oiled	
	Add wet ingredients and combine until just mixed.
	Glad wrap and place on top of stove to prove
	Prepare Topping...
	Lightly flour bench and knead and shape dough with hand or rolling pin
	Top with ingredients and bake 220°C for 15 – 20 minutes.

Gourmet Pizza Toppings:

Spinach, Ricotta & Basil	
1 cup baby spinach	Cook spinach and crushed garlic in a lightly oiled pan until just wilted
1 clove garlic - crushed	
8 Basil Leaves, torn	
100g Ricotta - crumbled	Top pizza with spinach, ricotta, onion and tomato
¼ Red Onion – thinly sliced	
1 tomato - diced	
Bake 190°C 15-20 min	

Smoked Chicken	
1/3 cup Pizza Sauce	Spread pizza sauce evenly around pizza base
200g Smoked Chicken	Cut chicken and capsicum into bite-sized pieces and arrange on pizza
½ Red Capsicum	
6 Bocconcini	Tear Bocconcini into small pieces and dot around
Bake 190°C 15-20 min	

Honey Ham and Mushroom Pizza	
1 Tablespoon Olive Oil	In a saucepan cook mushrooms and garlic over a high heat until mushrooms wilted
4 sliced mushrooms	
1 clove garlic – crushed	
1/3 cup pizza sauce	Spread pizza sauce evenly around pizza base
1/3 cup shredded Mozzarella	Arrange cooked mushrooms and Mozzarella cheese on pizza
100g Honey Ham	
Bake 190°C 15-20 min	
½ cup Rocket Leaves (to garnish)	When pizza is out of the oven garnish with rocket leaves to serve

Greek Style Lamb and Fetta Pizza	
2 tablespoons Olive Oil	Infuse oil with chopped rosemary. Brush on pizza
1 Sprig Rosemary - chopped	
100g lamb – sliced thinly	Arrange Lamb, cherry tomatoes, red onion and Fetta on pizza
4 - 5 cherry tomatoes – halved	
¼ red onion – thinly sliced	
50g Fetta Cheese – crumbled	
Bake 190°C 15-20 min	When pizza is out of oven drizzle remaining olive oil and serve