



Rainbow Pizza

Equipment

- Baking try
- Baking paper
- Wooden Spoon
- Chopping board
- Chef Knives
- Frying Pan

Ingredients

For the crust:

- 1 package active dry yeast
- 1 teaspoon white sugar
- 1 cup warm water
- 2 1/2 cups bread flour
- 2 tablespoons olive oil
- 1 teaspoon salt

For the topping:

- 1/2 onion, finely sliced
- 1/4 of a small red cabbage, finely sliced
- 3 tbsp extra virgin olive oil
- 1/2 cup tomato sauce
- 2 tbsp soy sauce
- 1 cup sweet corn
- Rocket leaves
- 1 cup sharp cheddar cheese, shredded
- salt and pepper to taste

From The Garden

- Red Cabbage
- Rocket

What to do:

For the crust:

1. Preheat oven to 230 degrees. In a medium bowl, dissolve yeast and sugar in warm water. Let stand until creamy, about 10 minutes.
2. Stir in flour, salt and oil. Beat until smooth. Let rest for 5 minutes.
3. Turn dough out onto a lightly floured surface and pat. Transfer crust to a lined baking try.

For the topping:

4. Cut the red cabbage and onions in slices, heat the 3 Tbsp. oil in a frying pan and sauté until tender (about 5 min) adding the soy sauce. Remove from heat.
5. Spread some tomato sauce over the pizza crust.
6. Sprinkle your onion/cabbage mix, the sweet corn and the cheese over the top of your pizza, add salt and pepper to taste.
7. Bake for 15 to 20 minutes, or until golden brown. Let baked pizza cool for 5 minutes before serving, and sprinkle some rocket leaves on top.



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