



PIZZA SUPREME VEG



INGREDIENTS

8 LARGE SLICES - 16 SMALL SLICES

- Prepared pizza dough
- Prepared chargrilled eggplant, sliced
- Prepared roasted red capsicum, sliced
- Prepared spinach
- 1/2 red onion, thinly sliced
- 70g feta, crumbled
- Passata mix, prepared
- 50g grated tasty cheese

EQUIPMENT

- Chopping board
- Knife
- Frying pan
- Wooden spoon
- Rolling pin
- Pizza tray
- Small bowl

NOTE

Refer to separate recipe for Passata mix

Buon appetito!

INSTRUCTIONS

1. Preheat oven to very hot temperature, 250 °C.
2. Place the pizza dough on a lightly floured surface. Using the palm of your hand, press the dough down into a large flat disc. With the rolling pin roll out the shape of the pizza. *NB: You may need to 'stretch' the dough with your hands. If so, carefully pick up the dough and hold it with both hands on one edge of the dough, letting the rest of the dough hang down. Gently rotate the dough in one direction like turning a wheel. Slowly pull the dough from hand to hand as the dough hangs down. You can then place the dough back onto the bench and re-roll.*
3. Place the dough on the pizza tray, pressing out the shape with your fingers.
4. Cover pizza base with passata mix. Scatter a light covering of grated cheese, then top with onion, eggplant and capsicum. Scatter spinach and crumbled feta.
5. Drizzle with a little olive oil and salt, as required.
6. Cook in oven for 10-15 mins (depending on how hot the oven is) or until the base is light brown and crisp, and the topping is cooked.