KITCHEN GARDEN CALZONE

INGREDIENTS
- 12 stalks silverbeet, washed, shredded into 5mm pieces.
- 60ml olive oil, plus extra for drizzle
- 1 garlic clove
- ⅛ teaspoon dried chili flakes
- Sea salt and ground pepper
- Flour for dusting
- PIZZA DOUGH
- Squeeze of 1 lemon
- 400g grated mozzarella
- 200g grated parmesan
- 1 nutmeg grated
- ½ bunch finely chopped mint
- 2 brown onion finely chopped

METHOD
1. Blanch silverbeet in salted boiling water for 2 minutes until wilted. Remove and plunge into cold water. Drain and dry off.
2. Heat olive oil in large fry pan over medium heat. Add the chili flakes, onions, blanched greens and season with the sea salt and pepper.
3. Cook for 10 minutes, stirring occasionally, until leaves are dark and stalks are tender.
4. Add cheeses and nutmeg and mint- stirring.
5. Pre heat oven 250 degrees.
6. Flour a work bench and then roll out your dough balls to about 3-4mm thick and 15cm round.
7. Prick these bases with a fork.
8. Divide silverbeet mixture evenly between your pizza bases and spread over one SIDE of each base. Leave a border of 2cm around entire base.

My notes: