

Kale and onion pizza

There's no tomato here because I like to emphasise the more unusual flavour of the kale. In the heat of the oven, the kale becomes crisp and dark, and takes on a flavour not dissimilar to that delicious deep-fried 'seaweed' you get in Chinese restaurants. I sometimes add a few sautéed sliced mushrooms to the pizza before it goes into the oven.

MAKES 3 PIZZAS,
EACH SERVING 2-3

1 quantity magic bread dough
(see page 172)

FOR THE TOPPING

3 tablespoons rapeseed or olive
oil, plus a little extra to trickle

2 onions, halved and
thinly sliced

2 garlic cloves, finely slivered

300g bunch of curly kale or
cavolo nero, stalks removed

About 100g mature
Cheddar, grated

Sea salt and freshly ground
black pepper

Prepare the dough and leave to rise according to the instructions on page 172.

Preheat the oven to 250°C/Gas Mark 9, if it goes that high, or at least 220°C/Gas Mark 7. Put a baking sheet in to heat up.

Meanwhile, heat the oil in a frying pan over a medium heat and add the onions. Once sizzling, reduce the heat to low and cook gently, stirring from time to time, until they are soft and golden, about 10-15 minutes, adding the garlic halfway through.

Shred the kale or cavolo nero leaves into ½-1cm wide ribbons. Stir them into the onions and cook for a further 5 minutes, stirring often, until the leaves have wilted. Season with salt and pepper.

Tip the dough out on to a lightly floured surface and deflate with your fingers. Leave it to rest for a few minutes, then cut it into three. Roll out one piece as thinly as you can.

Scatter a peel (if you have one) or another baking sheet with a little flour and place the dough base on it. Spread a third of the kale and onions on the pizza base, then top with a third of the grated Cheddar.

Slide the pizza on to the hot baking sheet in the oven (for a really crispy crust), or you can simply lay the baking sheet on the hot one in the oven (to avoid the tricky pizza transfer). Trickle with a little more oil and bake for 10-12 minutes. Repeat with the remaining topping and cheese and serve, cut into wedges.

