

POTATO, HERB and GARLIC PIZZA

PUMPKIN, SPINACH and FETA PIZZA

PIZZA DOUGH:

(x6 for 30 people)

· ½ cup warm water
paste

· 2 tbsp olive oil
leaves

· 300g plain flour

· 2 tsp instant yeast

· ½ tsp sugar

TOPPING no1:

· 500g potatoes

· 1 head garlic

· ¼ cup rosemary

· ¼ cup thyme

· ¼ cup oregano

· 150g parmesan cheese

· 150g mozzarella cheese

· ¼ cup olive oil

TOPPING no2:

· 500g pumpkin

· 100g tomato

· 15 spinach

· 100g feta

· 150g mozzarella

DOUGH

1. Dough - place warm water, yeast and sugar in a small bowl then mix with a fork and leave for 5-10 mins until it looks frothy.
2. Add olive oil and mix well.
3. Using the scales, weigh the flour, and then place it with the salt in the bowl of an electric mixer.
4. Add yeast mixture and mix for approx 1-2 mins until smooth ball forms. Remove from bowl and knead lightly on a floured bench.
5. Oil inside a large bowl and let rest - cover with a tea-towel. (should double in size)
6. Once raised, tip onto bench and knead briefly. Place back in bowl, cover then let rest until rises again. (Whole process is about 1- 1½ hrs and is called proving.)

TOPPING no1:

7. Preheat oven to maximum.
8. Wash and de stalk all the herbs.