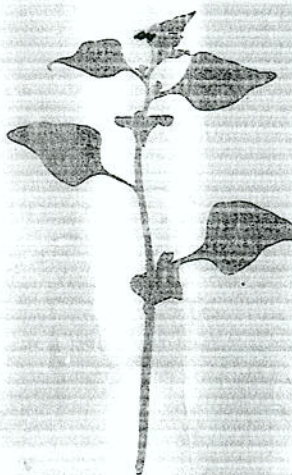


WARRIGAL GREENS



Desiey's Reconciliation Pizza

SERVES 6-8

Reconciliation Week was very important for the Kitchen Garden Program students at Collingwood College. They discussed the meaning of the word; how it might feel to have your home taken from you; and what they might be able to do to make Australian society a fair and healthy place for all. Then they made and enjoyed this pizza that successfully combined an indigenous plant (Warrigal greens) with an introduced plant (stinging nettles), all spiced with a mixture of Mediterranean herbs. Pizza-making needs to be carefully timed as preparing and proving the dough can take nearly 2 hours.

salt
80 g Warrigal greens, leaves stripped
from stems (to yield about 40 g)
2 handfuls ice cubes
100 g stinging nettles
½ cup (80 ml) extra-virgin olive oil
2 cloves garlic, finely chopped
½ teaspoon chilli paste (optional)
100 g fresh mozzarella (see page 460),
thinly sliced
1 teaspoon chopped rosemary
1 teaspoon chopped oregano
1 tablespoon chopped flat-leaf parsley

30 g parmesan, grated
sea salt and freshly ground
black pepper

PIZZA DOUGH

½ cup (125 ml) lukewarm water
2 teaspoons instant dry yeast
½ teaspoon white sugar
2 teaspoons extra-virgin olive oil,
plus extra for brushing
1½ cups (200 g) plain flour, plus extra
flour or fine semolina for dusting
½ teaspoon sea salt

To make the pizza dough, place water, yeast and sugar in a bowl. Mix with a fork and leave for 5 minutes until frothy. Stir in oil. Mix flour and salt in the bowl of an electric mixer. With motor running and dough hook attached, tip in yeast mixture. Beat for at least 8 minutes or until dough looks smooth. Brush another bowl with a little oil and tip in dough. Cover with a dry tea towel and leave in a draught-free place for about 90 minutes or until dough has doubled in size.

Once dough has doubled, tip it onto a workbench lightly dusted with extra flour or semolina and knead briefly, then shape again into a ball and return to bowl. Cover again and leave for a further 30 minutes until well risen. The dough is now ready to have its topping added and to be baked.

Meanwhile, fill a large heavy-based saucepan with plenty of lightly salted water and bring to the boil over high heat. Drop in Warrigal greens and cook for 5 minutes. Taste a leaf. If there is still any bitterness, cook for a further 3 minutes. Have a bowl of cold water with a handful of ice cubes in it alongside the stove. Scoop leaves into iced water with a skimmer or slotted spoon. Swish to cool and then drop into a sieve over a bowl. Press with a pestle or the back of a spoon to extract as much liquid as possible and then transfer to a plate lined with plenty of paper towel. Discard blanching water or cool and tip onto a non-edible plant (the high level of oxalic acid in the blanching water is unpleasant to taste).

Re-fill pan with plenty of lightly salted water and bring to the boil. Have a bowl of cold water with a handful of ice cubes in it alongside the stove. Wearing rubber gloves, snip nettle leaves from stalks with kitchen scissors. Using tongs, drop nettle leaves into simmering water and cook for 2 minutes, then scoop leaves into iced water with a skimmer or slotted spoon. Swish to cool and then drop into a sieve over a bowl. Press to extract as much liquid as possible with a pestle, then transfer to a plate lined with plenty of paper towel.

Chop greens and nettle leaves very roughly.

Heat 2 tablespoons of the olive oil in a medium-sized non-stick frying pan over medium heat, then add garlic and chilli paste, if using, and as soon as it smells fragrant drop in chopped greens. Mix well and sauté for 1 minute. Tip into a bowl until needed.

Preheat oven to 240°C.

Lightly oil a 28 cm pizza tray and scatter a little semolina over it. Dust workbench with a little extra flour and roll pizza dough into a round. Using your hands, stretch dough to make it thinner. Transfer dough to oiled pizza tray and press it out to the edges with your hands. Scatter greens over dough. Top with mozzarella and scatter with herbs and parmesan. Add a little salt and pepper. Drizzle with remaining olive oil.

Bake pizza for 15 minutes or until edges look crisp and cheese is bubbling. Carefully transfer pizza tray to a chopping board, then slip pizza off the tray and cut it into 6 or 8 wedges using a sharp knife or a pizza cutter. Serve at once.