Reconciliation Pizza

**Recipe source:** Stephanie Alexander’s kitchen garden companion

**Season:** All year **Type:** Main **Difficulty:** Easy

**Serves:** Serves 25 to taste

**Fresh from the garden:** Warrigal greens, lemon myrtle, rosemary, saltbush, oregano, sea parsley

**Ingredients:**

* 1 pizza dough made from 400g flour
* 80 g Warrigal greens (leaves stripped from stems to yield about 40 g)
* 2 handfuls ice cubes (use chilled water)
* 50 g saltbush leaves
* 1/3 cup extra-virgin olive oil
* 2 cloves garlic finely chopped
* ½ tsp chilli paste
* 100 g fresh grated mozzarella
* 1 teaspoon chopped rosemary
* 1 teaspoon chopped oregano
* 1 tablespoon chopped sea parsley (or flat leaf parsley)
* 30 g parmesan, grated
* Sea salt and freshly ground black pepper

**Equipment:**

* Chopping boards
* Tongs
* Scissors
* Knife
* Large saucepan
* Frypan
* Grater
* Pizza tray

**What to do:**

1. Preheat oven to 240C (very hot)
2. Blanch warragal greens in boiling water, cook for 4 mins. Taste a leaf, and if there is still bitterness cook for a further 3 minutes. Drain and discard cooking water.
3. Rapidly cool Warrigal Greens in chilled water. Drain after 3 minutes in a colander. Press with a pestle to extract as much moisture as possible from the leaves. Drain on paper towel.
4. Chop greens and salt bush leaves, roughly.
5. Heat 2 tablespoons of the olive oil in a medium sized non-stick frypan 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.
6. Roll out three pizzas using the dough.
7. Scatter greens over pizza dough. Top with mozzarella, and scatter with herbs and Parmesan. Add a little salt and pepper. Drizzle with remaining olive oil.
8. Bake pizza for 15 minutes or until edges look crisp and cheese is bubbling.

