

Spinach and Fetta Pizza.

Ingredients: garlic 1 knob roasted.

1 quantity pizza dough.

extra virgin olive oil for greasing the pizza tray

2 cups of Ricotta Cheese.

2 tablespoons of chopped basil

2 tablespoons of chopped oregano

1 tablespoon of honey

sea salt and pepper.

mixture of greens, rainbow chard, spinach
Kale or silverbeet.

2 cups grated mozzarella cheese

1 cup grated tasty cheese.

handful of dill finely chopped.

1 cup of fetta

Method

1. Preheat oven to 200 degrees Celsius.
2. Place garlic, sea salt and oil on a piece of foil. Wrap up tightly and place in the oven. Roast till soft about 20 min
3. Find your collection of greens, wash and shred. Place in a bowl then cook on a frypan with a dash of oil. Remove and set aside.
4. Chop your basil, oregano and dill and mix together.
5. Once cool enough to handle squeeze

your ricotta, 2 teaspoons of olive oil
your chopped herbs and honey, salt
and pepper. Mix well.

6. Clean your table, wipe down the table
ready for rolling.

7. Divide your dough into as many pieces
as there are people in your group. So
each child will have a ball of dough.

8. Sprinkle a little flour on the table
and roll out your dough.

9. Once your dough is thin enough place
on your OILED pizza tray.

10. Spread with your ricotta mix, then add
your spinach mix. Scatter cheeses over
the top and cook for approximately 15 minutes

11. Do your dishes and set up 2 chopping
boards and 2 knives, slice your pizzas up
(once cooked) and place on 2 platters.