

# SPINACH WITH FETA, SEMI-DRIED TOMATOES AND OLIVES

If Popeye had made a pizza, I think this is the one he would have created. This was on the menu at a good mate's pizza store, just up the road from where I lived, called Doughboy. The owner, Tony, was generous enough to let me work in his store before I opened up my own restaurant, so that I could see exactly how a good pizza store was run. This was my favourite pizza at Doughboy, so it would be a crime to leave it out of this pizza book. Thanks Tony!

**MAKES ONE 30 CM (12 INCH) ROUND PIZZA / SERVES 1-2**

olive oil

150 g (5½ oz) baby spinach, washed and stems removed

sea salt and freshly ground black pepper

semolina or plain (all-purpose) flour, for dusting

170 g (6 oz) pizza dough ball (see pages 222–224)

80 ml (2½ fl oz/⅓ cup) pizza sauce (see page 231)

9 pitted kalamata olives, cut in half

50 g (1¼ oz) shredded mozzarella cheese

30 g (1 oz) feta cheese, crumbled

1 teaspoon dried chilli flakes

10 semi-dried (sun-blushed) tomatoes, cut into strips  
squeeze of lemon, to serve

Heat a frying pan with a touch of olive oil over medium heat; when hot, add the spinach. Season with sea salt and freshly ground black pepper and cook until wilted. Place the wilted spinach on a clean tea towel (dish towel) to remove any excess water.

Place a pizza stone in the oven and preheat the oven to 250°C (500°F/Gas 9) or to its highest temperature. Once it has reached the temperature, it will take about 15 minutes for the pizza stone to heat up.

Lightly dust a clean work surface with semolina or flour, then roll out the dough ball into a 30 cm (12 inch) round that is about 3 mm (⅛ inch) thick. Transfer the pizza base onto a piece of baking paper; this is necessary for transferring the assembled pizza to the heated pizza stone. Prick the pizza base all over with a fork or docker.

Spread the pizza sauce evenly over the pizza base, then spread the spinach over the top. Add the olives and sprinkle over the shredded mozzarella and feta. Finish with the chilli flakes and a drizzle of olive oil. Season to taste with sea salt and freshly ground black pepper.

Transfer the pizza onto the heated pizza stone. Cook the pizza in the oven for 5–10 minutes or until golden and crisp.

Using a pizza paddle or wide spatula, carefully transfer the pizza to a chopping board or plate. Sprinkle the semi-dried tomatoes over the pizza and serve with a good squeeze of lemon.