

ZUCCHINI, TOMATO AND BOCCONCINI PIZZA

Equipment needed –

3 oven trays, measuring cups, small knives, chopping boards and vegetable peelers.

Ingredients from the Garden –

- 500 grams of cherry tomatoes
- 2 zucchinis, thinly sliced into ribbons
- 1 cup of basil pesto (made from other group)
- Extra basil leaves to serve

Ingredients from the Pantry –

- 2 batches of pizza dough
- 2 cups of tomato, onion and garlic pasta sauce
- ½ cup of pitted green olives
- 300 grams of bocconcini, coarsely torn

What to do –

1. Preheat the oven to 240°C. Line 3 baking trays with baking paper.
2. Roll the pizza dough out into large rectangles to cover the baking trays.
3. Spread the pizza bases evenly with pasta sauce.
4. Cut the tomatoes into half and arrange over the pizza.
5. Carefully cut the zucchini into ribbons and arrange over the pizza.
6. Cut the olives into small pieces and arrange over the pizza.
7. Tear the bocconcini cheese and arrange over the pizza.
8. Bake for 10 minutes or until the bocconcini melts and the pizza is cooked through.
9. Top with dollops of pesto and sprinkle with the basil leaves.
10. Cut the pizza into small pieces and arrange onto 3 serving platters to serve.

Serves –

- 28 students.