Lemon Myrtle Pizza with Warrigal Greens

1. Enough Pizza dough to complete this recipe should be on your bench, this has been made ahead of time for you by the last class so that we can fit all our work into the lesson. Take the dough and divide it in half. Set the oven to 200 degrees Celcius.

2. From the pantry get a rolling pin, 2 baking trays, the olive oil and a little bit of plain flour in a bowl. Sprinkle the flour onto your large benchtop and roll each piece into a shape to fit the baking tray. Brush the tray with a little olive oil and place the dough onto the tray, then either trim the edges or press them into the edge of the tray. Place the tray onto the stove top and allow the dough to rise while you prepare the toppings.

3. From the fridge get a container of Warrigal Greens, this has already been cooked. Take it from the plastic container and squeeze it over the sink to get rid of any excess liquid. Chop the Warrigal on a chopping board. Fine chop 2 onions and mix them with the Warrigal. From the fridge gather some grated Mozarella Cheese and from the pantry get some salt, pepper and some tomato passata in a glass bottle.

4. On the base of the pizza spread some tomato passata thinly and evenly. Sprinkle it with the Warrigal mixture, followed by some pepper and salt from the grinders. On top of this sprinkle a liberal amount (maybe 1 cup) of Mozarella cheese. Place the 2 trays into the oven and bake 15 minutes - 20 minutes. If you have a morning lesson please prepare the following dough for the next class. If you have an afternoon class you don't need to make the dough.

5. Pizza Dough
1 cup warm water from the tap & 4 teaspoons instant dry yeast from the pantry
1 teaspoon sugar & 4 teaspoons olive oil
400g plain flour (3 cups) & 1 teaspoon salt
2 teaspoons of crushed Lemon Myrtle Leaves ground on the stones at harvest table
Place the water, yeast and sugar in a big bowl and mix them together with a fork. Leave this mixture for about 5 minutes until it looks a little frothy. Add the olive oil and salt, mix again. Add the Flour and the Lemon Myrtle and mix well with your hands until the dough is smooth. This will take about 10 minutes and can be done on the benchtop with a little flour to stop it from sticking. This is called kneading. Get a clean large bowl and brush the inside with a little bit of olive oil, place the dough in the bowl and cover with a clean dry teatowel to "prove".

6. Once the pizza is golden and crispy, remove it from the oven and allow it to cool for a few minutes before cutting it into 8 slices and placing it on platters at the front of the class to serve.