

Garden Pizza

Takes 90 minutes, makes 2 pizzas

You will need:

- 1 large bowl
- 1 large spoon
- 1 knife and chopping board
- 2 baking sheets
- Parchment paper

For the pizza dough:

- 300 g all-purpose flour, plus extra (2 ½ cups)
- 200 ml tepid water (¾ cup)
- 2 tablespoons olive oil
- A pinch of salt
- 7 g dry yeast (2 ¼ teaspoons)

For the sauce and toppings:

- A few mushrooms
- A few cherry tomatoes
- 1 pepper
- 1 zucchini
- A few olives
- 3–4 tablespoons tomato sauce (or the pasta sauce from p. 30)
- Small mozzarella balls
- Chorizo or pepperoni slices
- Fresh herbs, such as basil, thyme, or parsley

- 1 Put all the ingredients for the pizza dough in the bowl and mix them with the spoon until you get a sticky dough.

- 2 Put the dough on a floured surface and knead it for about 10 minutes, until it gets smooth and elastic.

- 3 Split the dough in half and let the balls rest on the counter for an hour. Then heat the oven to 230°C (fan) / 450°F.

- 6 Spoon some tomato sauce on top and spread it over the dough with the back of the spoon, then add the mozzarella, the sliced veggies, and the chorizo. Get creative and arrange them so they look like flowers or anything else that comes to mind!

- 7 Bake for 15 to 20 minutes. Add the herbs once the pizza is done.



- 5 Cover your baking sheets with parchment paper, shape each ball of dough directly onto your sheets and stretch them carefully until you get a round shape.

The mozzarella balls are fluffy clouds.

The herbs can be grass and the veggies and chorizo can be the flowers.

