

Broccoli and Bacon Pizza

Season: Spring

Type: Main

Serves: 36 tastings

From the garden: Broccoli



Equipment:	Ingredients:
Kitchen Aid mixer Large bowl x 1 Medium bowl x 1 Wooden spoon x 1 Rolling pin x 2 Chopping boards and knives Measuring cups Measuring spoons Baking trays x 2 Spray oil x1 Serving plate x 5	<i>Pizza Dough:</i> 640g baking flour (also known as bread flour) 4 teaspoons yeast 2 teaspoons salt 2 teaspoons olive oil 420g warm water (150g boiling water & 270g cold tap water) <i>Topping:</i> 2 heads broccoli (finely chopped) 150g diced bacon 4 tablespoons olive oil 2 cups grated cheese

What to do:

1. Heat oven to 200C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Place the *Pizza Dough* ingredients in a large bowl and using your hand to mix and knead the dough until it comes together to form a ball.
4. Put the dough into the Kitchen Aid mixing bowl fitted with a dough hook, set the speed to 1 and knead for 2 minutes.
5. Turn the dough out onto a lightly floured bench and divide the dough into 2 equal pieces for making 2 pizzas.
6. Use a rolling pin to roll out each piece of dough to fit the size of the baking tray.
7. Spray the baking trays with oil and put the dough on the baking trays. Set aside.
8. Meanwhile, put all the *Topping* ingredients in a medium bowl. Toss gently.
9. Divide the topping into 2 portions and put a portion onto each pizza.
10. Bake pizzas in the oven on lower shelf for 20 minutes or until the edges have browned.
11. Cut pizza into 18 pieces per tray and serve into 5 large serving plates.

Note: To save time, start by making the pizza dough first.