Ingredients | Equipment
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1 Quantity Pizza Dough | Chopping Boards
2 Cloves Garlic | Knives
2 Tablespoons Olive Oil | Pastry Brush
60 Grams Mozzarella Cheese | Small Bowl
1 Tomato | Garlic Crusher
Herbs | Grater
1 Silver Beet Leaf | Spoon & Cup Measures
50 Grams Parmesan Cheese | Rolling Pin
1 Slice Fresh Pineapple | Lined Baking Trays
Olives | Lined Baking Trays
Mushrooms | Lined Baking Trays

What to do

1. Preheat oven to 250 C
2. Measure olive oil into the small bowl
3. Crush garlic and mix with the oil
4. Roll out the Pizza Dough and place on the lined baking tray
5. Grate the Mozzarella Cheese
6. Slice tomato thinly
7. Grate the parmesan cheese
8. Remove skin from Pineapple and slice into small pieces
9. Remove leaves off selected herbs in your basket
10. Tear the silver beet leaf from the stalk and chop roughly
11. Cut olives in half
12. Slice the mushroom
13. Brush all of the oil/garlic mixture on the pizza dough
14. Place the tomato, silver beet and pineapple on the pizza dough
15. Sprinkle the mozzarella cheese and herbs on the pizza dough
16. Then place the shaved parmesan on top and place in the hot oven and cook for approximately 10-15 minutes or until cooked.