



PIZZA

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

*All spices used are Woolworths brand with no traces of nuts.

*See 'Products used in Kitchen Classroom', on CPS Website.

Products omitted as required.

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.**