

MOZZARELLA, OREGANO & SILVER BEET PIZZA

<i>Ingredients</i>	<i>Equipment</i>
2 Tablespoons Olive oil	Chopping Board
2 Cloves Garlic	Chef's Knife
50 Grams Mozzarella Cheese	Pastry Brush
1 Tomato	Small Bowl
Oregano	Spoon
1 Silver beet leaf	Garlic Crusher
Shaved Parmesan Cheese	Vegetable Peeler
	Lined Baking Tray

What to do

1. Weigh and measure ingredients
2. Peel and crush garlic into small bowl and add olive oil
3. Slice mozzarella and tomato into thin slices
4. Remove stalk from silver beet and shred
5. Grate a small amount of parmesan cheese with vegetable peeler
6. Roll out pizza dough and place on lined baking tray
7. Brush with the olive oil and garlic mixture
8. Top with tomato, mozzarella, silver beet oregano and shaved parmesan.
9. Bake in a hot oven until crisp.