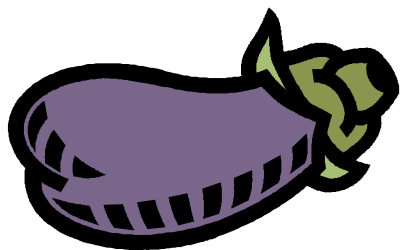


Roasted Vegetable Pizza

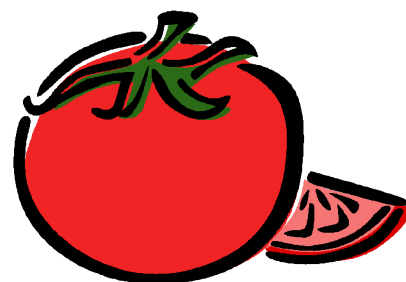


WORK IN PAIRS

Oven Temperature: 210°C (Preheat **NOW**)

Cooking Utensil: 2 x 35cm pizza trays

Cooking Time: 20 mins.



Ingredients

Pizza Dough

½C Plain Flour

½C Wholemeal Plain Flour

¼ tsp Salt

½ tsp Bread Improver

1 tsp Dry Yeast

1 tsp Oil

½C Hot Water



Topping

2 tsp Oil

1 Small Zucchini

¼ Eggplant

4 Cherry Tomatoes

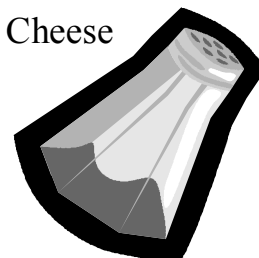
2 Mushrooms

¼ Green Capsicum

⅓C Tomato Paste Sauce

½ tsp Dried Basil Leaves

40gms Grated Cheddar Cheese



Method

(Dough)

1. Place all the dry ingredients for the dough into a bowl.
2. Mix together to a soft but not sticky dough with the oil and hot water.
3. Turn onto floured bench and knead until smooth and elastic. Cut dough into two pieces.
4. Lightly grease pizza trays. Roll each piece of dough to fit the tray. Cover with a tea towel and leave aside to rise while the topping is prepared.

Method (Topping)

1. Thinly slice the zucchini, eggplant, mushrooms, and capsicum. Halve each tomato.
2. Place vegetables into a ramekin dish with the oil and roast for 10 minutes. Add half of the pasta sauce and continue to cook a further 5 minutes. Remove from oven and stir in basil.
3. Spread the reserved pasta sauce over your pizza base. Top each with equal quantities of vegetable mixture and cheese.
4. Bake for 15 – 20 minutes or until the base is cooked through and golden brown underneath

