Leek & Silverbeet Pizza

Fresh from the garden: leek, silverbeet
Recipe Source: Adapted from Stephanie Alexander’s Kitchen Garden Cooking with Kids (Penguin Lantern 2006)

This pizza takes the traditional potato and rocket topping and uses winter/spring ingredients. You will be using pizza dough prepared from the Basic pizza dough recipe.

Equipment:
- tea towels
- kitchen paper
- chopping board
- frying pan
- grater
- peeler
- metric measuring spoon and scales
- large bowl

Ingredients:
- 1 leek
- large handful silverbeet leaves
- 2 tablespoons olive oil
- 1 clove garlic
- 50 g parmesan
- 1 quantity basic pizza dough

What to do:
- Slice the leek finely and shred the silverbeet.
- Heat the frying pan to a low heat and add the oil. Sauté the leeks until soft, for about 5 minutes. Then add the silverbeet and salt and pepper to taste – cook just enough to wilt the silverbeet, then take off the heat.
- Mince the garlic.
- Shave off pieces of parmesan using either a grater (if it has a wide slicing option) or a normal vegetable peeler.
- Scatter some flour on the workbench and roll the pizza dough to form a thin disc about 26 cm in diameter.

If you are using a pizza tray:
- You can assemble the pizza directly onto the tray (again, flour the tray first).
- Spread the garlic over the pizza base.
- Arrange the leek and silverbeet mix on the pizza.
- Sprinkle most of the parmesan over the top, keeping some aside.
- If you are using a pizza tray, drizzle the pizza with the last of the oil, then place the pizza in the oven.