



Super Quick Green Pizza

This recipe will make 2 rectangular trays of pizza

1. Set the ovens to 220C.
2. **Make the dough**
3. Empty 2 packets of yeast in a large silver bowl (14g total)
4. Add 2 teaspoons of sugar and 2 cups of **warm** water from the tap.
5. Whisk all the ingredients together with a whisk.
6. Add 1 teaspoon of salt and ¼ cup olive oil and whisk again.
7. Add 5 cups of plain flour and stir well with a wooden spoon.
8. Share the task of kneading the dough on the bench top with your hands by breaking the dough into a piece for each member of your group.
9. Spray 2 trays with olive oil spray and then sprinkle the trays lightly with a little bit of polenta; this will make the crust nice and crunchy as it cooks.
10. Place the dough onto the trays and push the dough into a flat shape with your fingers so that it evenly covers the base of each of the trays. Make sure the dough goes right to the edges of your trays.
11. **Prepare the toppings:**
12. Fine chop the bacon (4 rashers), you can trim the fat from the bacon if you like.
13. Wash and shake the excess water off the vegetables you are using, **remember to choose 4** and then cut them into smaller pieces or fin shred.
14. Place the toppings on the pizza by spreading tomato puree onto the dough base, sprinkle this with chopped bacon, shredded leaves and shredded mozzarella cheese.
15. Place the trays into the ovens and bake for about 20 minutes or until golden brown.
16. Allow the pizza to sit and cool before cutting it ready to eat.