

# Margarita Pizza

## Ingredients:

- 1 batch of pizza dough
- 1 cup (250ml) tomato passata
- 2 whole tomatoes
- 1/4 bunch fresh basil
- 2 cups grated mozzarella cheese  
(DF/LF options if needed)



## Equipment:

- Baking trays x 3
- Baking paper
- Rolling Pin
- Measuring cups
- Knife x2
- Chopping board x2
- Pastry Brush
- Measuring spoons
- Pizza Cutter
- Small bowl



## Method

1. Collect all of the ingredients and equipment.
2. Using a knife and chopping board, dice up the tomato and place into a small bowl.
3. Divide the pizza dough into 6 equal portions using a knife.
4. Roll out each of the pizza dough balls with a rolling pin and then place them on a baking tray that has been lined with baking paper.
5. Place 2 tbs of tomato passata on each of the prepared bases and spread it out almost to the edges with a pastry brush.
6. Top each of the pizzas with some tomato, basil leaves and finish by sprinkling some mozzarella cheese on the top of the pizzas.
7. Bake in the oven at 180c for 20-30 min.
8. Cut each pizza into quarters and place on individual plates.

# Tiramisu

## Ingredients:

- 3 eggs- yolks and whites separated into 2 small bowls (Egg free sub if needed)
- 1/2 cup caster sugar
- 1/2 teaspoon vanilla extract
- 250g Mascarpone (DF sub if needed)
- 1 1/4 cup decaffeinated coffee- hot in small bowl
- 200g (24-30) lady fingers, pavesini or savoiardi biscuits (GF/DF sub if needed)
- Cocoa powder- for dusting

## Equipment:

- 3 small bowls
- 2 medium bowls
- Measuring cups
- Measuring spoons
- Measuring jug
- Electric beaters
- Spatula
- Glass square baking dish
- Foil
- Sieve



## Method

1. Collect all of the ingredients and equipment.
2. Beat yolks and sugar with electric beater on speed on high for 10 minutes or until it changes from yellow to pale yellow (almost white) and is thick.
3. Add vanilla and mascarpone, beat until just combined and smooth. Set aside.
4. Clean the beaters. Using a new mixing bowl, add the egg whites and beat until it's stiff (3 minutes on high speed, should be all white foam)
5. Add 1/2 the cream mixture into the egg whites. Gently fold through with a spatula. When mostly incorporated, add the remaining cream mixture and fold through until just combined - don't bash out all the air in the egg whites!
6. Prepare coffee mixture. Quickly dip each of the biscuits in and then use them to line the bottom of a 8"/20cm square dish.
7. Spread over half the cream, then top with another layer of coffee dipped biscuits.
8. Spread with remaining cream.
9. Cover, refrigerate for at least 4 - 5 hours.
10. Dust with cocoa powder just before serving - either before you cut or after placing onto serving plates.

# Pizza Dough

## Ingredients:

- 375ml (1 ½ cups) warm water
- 2 tsp dried yeast
- 1 tsp caster sugar
- 600g (4 cups) plain flour (GF sub if needed)
- 1 tsp salt
- 2 tbs Olive oil
- Extra flour for kneading



## Equipment:

- Measuring cups
- Measuring spoons
- Measuring jug
- Small bowl
- Large bowl
- Round bladed knife
- Plastic wrap



## Method

1. Collect the ingredients and equipment.
2. Carefully measure the exact amounts.
3. Combine the water, yeast and sugar in a small bowl. Set aside for 5 minutes or until foamy.
4. Combine the flour and salt in a large bowl and make a well in the centre.
5. Add the yeast mixture and oil.
6. Use a round-bladed knife in a cutting motion to mix until the mixture is combined. Use your hands to bring the dough together in the bowl.
7. Turn the dough onto a lightly floured surface and knead for 10 minutes or until smooth and elastic.
8. Cover with plastic wrap and set aside in a warm, draught-free place to rise for 30 minutes or until dough doubles in size.
9. Knock back and knead until smooth.