



## Mini Pizza

The Maxwell Centre - Everyone's Kitchen

### Pizza Dough

*Ingredients:*

450g white bread flour  
7g sachet yeast  
2 tbsp olive oil  
300ml warm water

*Method:*

Mix everything together and reserve for at least 10 minutes... then take a piece of dough, and flatten it out into a circle (doesn't have to be perfect) and you've got your mini-pizza base!

Add anything you like on top!

*Topping ideas: courgette, mozzarella, peppers, mushroom, olives, cheese, edible flowers, coriander, parsley*

*Base: tomato sauce with herbs and rocket pesto*

*Tomato base: onion, garlic, herbs and tomato sauce*

When ready to cook, heat oven to 240C/220C fan/gas 9 or as hot as it will go.

Bake on a baking sheet for 12 mins or until golden and crisp and the toppings are starting to caramelise around the edges... Just keep an eye on it towards the end so it doesn't burn!



### Rocket Pesto

*Ingredients:*

50g pine nuts  
100g rocket  
50g parmesan (or vegetarian alternative)  
150ml olive oil  
1 garlic clove

*Method:*

Combine the pine nuts, rocket, Parmesan, olive oil and garlic clove in a blender. Season and blend to a paste.

Will keep in the fridge for up to 5 days



*Recipe from Lisa, our Youth Worker*

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