

# Garlic Pizza

Rowville Primary School  
Kitchen Garden Recipe

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## Ingredients

1 Pizza dough,  
2 Cloves of garlic,  
1 handful of parsley,  
Olive oil,  
salt and pepper

## Equipment

2 pizza trays,  
Pastry brush,  
Rolling pin,  
Small bowl of flour,  
Chopping board and non-slip mat,  
Mortar and pestle,  
Measuring spoons,  
Pizza cutter, tongs,  
2 serving platters,  
Clean tea towel.



## Method

Flour your work bench, break your dough in two. Roll out your pizza to shape.

Oil your 2 pizza trays. Place your pizza on the trays.

Wipe down your work bench. Set out your chopping board with your non-slip mat.

Peel your garlic, place in the mortar and pestle. Mash the garlic into a paste, and drizzle in 3 tablespoons of olive oil. Smear this over your pizza bases.

Wash your parsley and dry in a clean tea towel. Pick off the leaves and break into pieces. Sprinkle over your pizza. Season your pizza with pepper and a pinch of salt.

Bake for 10-12 minutes, or until golden