

Ricetta



INFORMAZIONI

From the garden
(Dal giardino)

- Berries of any variety
- Peaches / any stone fruit
- Cantaloupe
- Fresh sweet herbs

TITOLO:

pizza dolce rossa con lamponi e frutta
(Red sweet pizza with raspberries and mixed fruit)

INGREDIENTI:

DOUGH

- 2 cups flour
- 1 tablespoon yeast
- 1/4 teaspoon salt
- 1 tablespoon sugar
- 2/3 cup lukewarm water (plus an additional 2 tbsp)

TOPPINGS

- Raspberries & berry coulis
- Peaches
- Pears
- Strawberries
- Cantaloupe / rockmelon
- Fresh sweet herbs
- Cacao spread

METODO:

- 1) Collect all the ingredients for the dough from the bench
- 2) Add all the dry ingredients (everything except water) first and give them a good mix
- 3) Add the water and bring together to form a dough.
- 4) Leave your dough in the bowl and cover with glad wrap for 10 minutes
- 5) While you're waiting for your dough, now is a good time to think about what you're going to put on top!
- 6) Choose one thing for the 'sauce' from the bench. Take your ¼ of a cup and place your 'sauce' choice in there.
- 7) Use the sheet I gave you to design your pizza, label the fruits, draw how you would like to cut them etc.
- 8) When your dough has rested for 10 minutes take it out and roll it into a circle (as close as you can get is fine). Spread your sauce on it and cook in the oven for 10 minutes.
- 9) While its cooking put your design into action! Cut all the fruit you need and collect in the bowl your dough was in.
- 10) When you pizza is ready, get Mrs.Haddon or your teacher to get it out of the oven and place it on your LARGE plate for you.
- 11) Time to decorate the top! Add all your desired toppings to your pizza!

Buon appetito!



Season (la stagione)

Spring

Appetizer

Primo Secondo

Contorno Dolce

Equipment (Attrezzatura)

- Mixing bowl
- Spoons
- Knives
- Chopping board
- Pizza tray / baking tray
- Cup

Yield (prodotto)

One dessert (dolce) pizza

