



Herb and Vegetable Pizza

Ingredients

- ☐ 400g of plain flour
- 2 teaspoons of dried Yeast
- 2 teaspoons of salt
- 1 cup of warm water
- 3 tablespoons of olive oil
- 1 large bunch of spinach
- 1 handful of basil
- 2 sprigs of thyme
- 1 cup of mozzarella cheese
- 1 cup of cherry tomatoes

Method

1. Place flour, yeast and salt in a bowl and mix.
2. Gradually add the water and olive oil then knead by hand for 7-10 minutes until the dough is smooth.
3. Place dough in a lightly oiled bowl and cover with cling wrap and set aside to rise for 30 minutes.
4. Knead dough gently for a few minutes to remove some air.
5. Divide dough in two and roll out pizza bases.
6. Brush pizza with olive oil, add basil, spinach and cheese, thyme and cherry tomatoes
7. Cook for 30 minutes at 180 degrees Celsius.

