Hawaiian Pizza

Season: Autumn
Type: Big Dish
Difficulty: Easy
Serves: 4 at home or 20 tastes
Fresh from the garden: tomato
Recipe Source: Adapted from Favourite Easy Meals

Ingredients for Pizza Dough
- 1 quantity Pizza dough

Ingredients for Tomato Sauce
- 1 cup tomato puree
- 2 fresh tomatoes
- 1 onion or 3 shallots
- 1 clove garlic

Ingredients for the Topping
- 140 grams ham
- 1 can pineapple pieces
- 55 grams grated cheddar cheese
- 1 quantity Pizza dough

What to do
- Pre-heat oven to 200°C
- Lightly oil and flour oven tray
- Knead dough lightly and shape into a round ball
- Roll out and place onto prepared tray
- Peel onion and garlic and chop finely
- Chop tomatoes
- Heat olive oil in fry pan and gently cook the onion and garlic but do not brown
- Add fresh tomatoes and tomato puree
- Simmer gently until the mixture is reduced
- Dice ham
- Cut pineapple into bite sized pieces

Equipment
- Chopping board
- Knife
- Garlic crusher
- 1 and ½ cup measures
- Fry pan
- Wooden spoon
- Tablespoon measure
- Scales
- Mixing bowl
- Oven tray
- Egg lift
- Pizza Cutter
• Spread the prepared base with tomato sauce
• Top with ham and pineapple
• Sprinkle with grated cheese
• Bake for 15 minutes or until golden

Some things we learned
Knead kneading the dough is to push firmly so that the mixture becomes uniform and smooth
Reduction a reduction is when you gently simmer something so that it thickens and the flavour intensifies

Recipe for Pizza Dough

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Ingredients</th>
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<tbody>
<tr>
<td>2 Bowls</td>
<td>½ cup lukewarm water</td>
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<tr>
<td>Teaspoon measure</td>
<td>2 teaspoons dried yeast</td>
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<tr>
<td>Scales</td>
<td>½ teaspoon white sugar</td>
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<tr>
<td>Spatula</td>
<td>2 teaspoons olive oil plus extra for brushing</td>
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<tr>
<td>Pastry brush</td>
<td>200 grams plain flour</td>
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<td>½ teaspoon sea salt</td>
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</tbody>
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What to do
• Place water, yeast and sugar in a bowl
• Mix with a fork and stand for 5 minutes until frothy
• Stir in oil
• Add flour and salt to yeast mixture and bring together with a spatula
• Once combined knead dough until smooth
• Brush another bowl with oil and tip in dough
• Cover with a clean tea towel and leave in a warm, draught free place for 90 minutes
• Tip onto lightly floured bench and knead briefly
• Shape into a ball and return to bowl
• Cover again and let stand for another 30 minutes
• The dough is now ready to shape and use for your pizza
Try using wholemeal flour for a delicious and healthy change!!!!