Garlic pizza

Season: spring
Type: main dish
Difficulty: medium
Serves: 25 tastes
Recipe source: Peta Heine

<table>
<thead>
<tr>
<th>Equipment:</th>
<th>Ingredients:</th>
</tr>
</thead>
<tbody>
<tr>
<td>Boards</td>
<td>1 cup EVOO</td>
</tr>
<tr>
<td>Knives</td>
<td>2 cloves garlic</td>
</tr>
<tr>
<td>Mortar and pestle</td>
<td>1 teaspoon salt</td>
</tr>
<tr>
<td>Pastry brushes</td>
<td>2 sprigs rosemary</td>
</tr>
<tr>
<td>Tin foil</td>
<td>Chunk of parmesan cheese</td>
</tr>
<tr>
<td></td>
<td>1 portion pizza dough</td>
</tr>
</tbody>
</table>

What to do:

1. In a mortar and pestle add a teaspoon of salt and the garlic and grind to a paste
2. Add the rosemary leaves and grind again into a paste
3. Then add the EVOO and combine well
4. Grate lots of parmesan cheese
5. Roll out the pizza dough
6. Heat up the pizza oven
7. Put the pizza dough onto the hot pizza oven and then work quickly topping the pizza
8. Brush the rolled out dough with the rosemary & garlic oil
9. Sprinkle generously with parmesan cheese
10. Sprinkle with salt & pepper and cook until golden and bubbling
11. Cut into small portions and keep warm on a plate covered with tin foil while you cook the rest
Volunteer Notes:

Once the dough is on the hot pizza stone you need to work really quickly getting the toppings on the pizza and into the oven.