

SPINACH SALAD PIZZA

Ingredients:

- 1 pizza crust (see below)
- 1 cup tomato sauce
- 1 pound fresh spinach
- 3 mushrooms, sliced
- ¼ cup red onion slices
- 2 hard-cooked eggs, sliced
- 2 tablespoons bacon, crumbled
- 2 tablespoons Parmesan cheese, grated
- ½ cup Mozzarella cheese, finely grated

Directions

- Preheat oven to 350° F. Place pizza crust on non-stick pizza pan. Spoon sauce over crust.
- Layer spinach, mushrooms, onions, eggs, bacon, Parmesan cheese and Mozzarella cheese.
- Bake 25 minutes or until bubbly.

Pizza Dough (sufficient for a 10-inch base pizza – serves 2)

Ingredients:

- 6 oz. plain white soft flour
- 1 level teaspoon salt
- 1 level teaspoon easy-blended dried yeast
- ½ level teaspoon golden caster sugar
- 1 tablespoon olive oil
- 2-3 level tablespoons polenta (cornmeal) to roll out, plus a little extra

Directions

- Preheat oven to its lowest setting.
- You will also need a pizza stone or solid baking sheet measuring 14 x 11 inches.
- Begin by warming the flour slightly in the oven for about 10 minutes, and then turn the oven off.
- 4. Sift the flour, salt, yeast and sugar into a bowl and make a well in the center of the mixture, then add the olive oil and pour in a 4 fl. oz. (120 ml) hand-hot water.
- Now mix to dough, starting off with a wooden spoon and using your hands in the final stages of mixing. Wipe the bowl clean with the dough, adding a spot more water if there are any dry bits left, and transfer it to a flat work surface (there shouldn't be any need to flour this).
- Knead the dough for 3 minutes or until it develops sheen and blisters under the surface (it should also be springy and elastic).
- You can now either leave the dough on the surface covered by the up-turned bowl or transfer the dough to a clean bowl and cover it with cling film that has been lightly oiled on the side that is facing the dough. Leave it until it looks as though it has doubled in bulk, which will be about an hour at room temperature.
- Having made the dough and left it to rise, pre-heat the oven to 450° F, along with the pizza stone or baking sheet. The next stage is to tip the dough back on to a work surface that has been sprinkled generously with polenta to prevent it from sticking. Knock all the air out of the dough and knead it for a couple of seconds to begin shaping it into a ball.
- 9. Then dust your rolling pin with polenta and roll the dough out to a circle that is approximately 10 inches in diameter. Then finish stretching it out with your hands, working from the center and using the flat of your fingers to push the dough out; it doesn't need to be perfectly round, but you want it to be fairly thin-based pizza, with slightly raised edges.