Egg and Roast Capsicum Pizza

Ingredients from OUR garden:

| Capsicum – ½ | Eggs – 3 small | Oregano – 3 stalks |

Other ingredients:

<table>
<thead>
<tr>
<th>Flour – 200g</th>
<th>Yeast – 2 tsp</th>
<th>Sugar – 1/3 tsp</th>
<th>Warm water – ½ cup</th>
</tr>
</thead>
<tbody>
<tr>
<td>Olive oil – 2 tsp for dough</td>
<td>Tomato paste – ½ cup</td>
<td>Mozzarella – 50 g</td>
<td>Cheddar – 50 g</td>
</tr>
</tbody>
</table>

Equipment needed:

<table>
<thead>
<tr>
<th>Bowls – 2 small, 1 large</th>
<th>Fork, spoon</th>
<th>Kitchen scales</th>
<th>Measuring cups – ½, ¼</th>
</tr>
</thead>
<tbody>
<tr>
<td>Measuring spoon – ½ tsp, 1 tsp</td>
<td>Rolling pin</td>
<td>Oven tray</td>
<td>Wide egg flipper</td>
</tr>
<tr>
<td>Wooden spoon</td>
<td>Chopping board</td>
<td>Grater</td>
<td>Cups – 3</td>
</tr>
</tbody>
</table>

Method:

DOUGH:

1. Measure 2 tsp yeast, ½ tsp sugar and ½ cup warm water into small bowl.
2. Mix with fork. Leave for 5 minutes.
3. Weigh 200g of flour, put into large plastic bowl. Add 1 tsp salt.
4. Add 2 tsp of olive oil to the wet mix. Stir. Then add wet mix to dry mix.
5. Combine with wooden spoon. Knead dough on bench for 1 minute.
   (1 hour if at home)

TOPPING:

7. Pre heat oven to highest setting.
8. Grate 50g parmesan (9 big holes) and 50g mozzarella. Combine in small bowl.
9. Cut the capsicum into thin strips.
10. De-leaf the oregano stalks.
11. Crack each egg into a different cup.
12. Roll pizza dough out into floured bench with rolling pin. To fit rectangle oven tray. Flour oven tray first.
13. Spread the pizza base with tomato paste.
15. Use the back of a tablespoon to make 3 indents in the pizza. Pour an egg into each indent. Season pizza with salt and pepper.
16. Bake for 7 more minutes until eggs are cooked.
17. Remove CAREFULLY and scatter with the oregano leaves.

Focus keeper: ___________________________  Quiet Captain: ___________________________
Materials Monitor: ___________________________