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# Garlic Pizza

Recipe by: [GourmetGirl](#)

AUSTRALIA  
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★★★★★ (2)

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Ready in **20 minutes**

Picture by: [GourmetGirl](#)

Perfect for a side or appetizer at an Italian themed dinner this is an easy recipe that packs a garlic punch as well as the normal cheesy pizza goodness.

## Ingredients

Serves: **8**

1 pizza base, no sauce

1/2 cup grated cheddar cheese

1/2 cup grated mozzarella cheese

80g butter, softened

3 cloves garlic, crushed or finely diced

1 teaspoon garlic powder

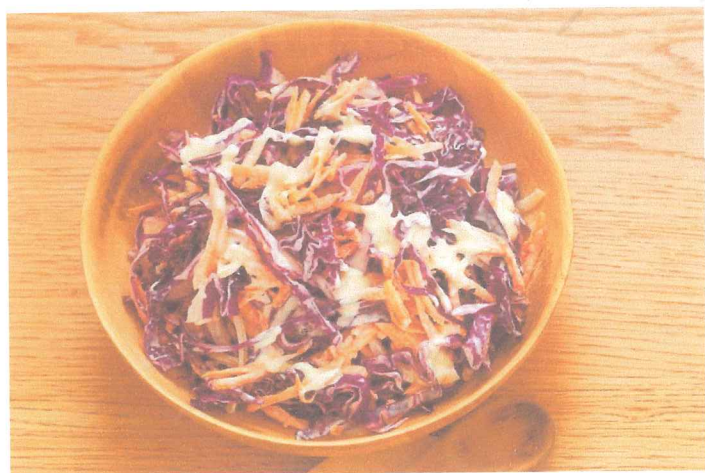
1 teaspoon pizza topping seasoning blend or Italian seasoning blend

## Preparation method

Prep: 10 minutes | Cook: 10 minutes

1. Preheat oven to 230 degrees C.
2. Combine well the butter, fresh garlic and powdered garlic. Spread on the pizza base.
3. Combine the two types of cheese then sprinkle over the pizza. Sprinkle with seasoning blend.
4. Place pizza in the oven and cook until base is cooked and cheese at your desired brownness. Usually about 10 minutes.

## Classic coleslaw



★★★★★

0:15 Prep • 4 Servings • Easy

This timeless cabbage salad is perfect for your next lunch or barbecue.

### INGREDIENTS

- 1/4 (500g) small red cabbage, shredded *1/4 white cabbage*
- 2 medium carrots, peeled, grated
- ~~1 small brown onion, halved, thinly sliced~~
- ~~2 teaspoons horseradish cream~~
- 1/2 cup whole-egg mayonnaise
- 1 tablespoon lemon juice
- 1 tablespoon dijon mustard

*1 beetroot, julienne*

### METHOD

**Step 1** Place cabbage, carrot and onion in a large bowl. Toss to combine.

**Step 2** Combine horseradish cream, mayonnaise, lemon juice and mustard in a bowl. Add to cabbage mixture. Season with salt and pepper. Toss gently to combine. Serve.

### NOTES

Serve with: Grilled burgers, pork ribs or chicken or beef sausages.

If making this recipe ahead, dress the coleslaw just before serving so the cabbage and carrot stay crunchy.



# Basic Pizza Dough

Season: All

Type: Basics

Difficulty: Intermediate

Serves: 30 tastes in the classroom  
or 8 at home

Recipe Source: Adapted from Stephanie Alexander's *Kitchen Garden Cooking with Kids* (Penguin Lantern 2006)

Pizza is a great dish at any time of the year, and once you've mastered the basic techniques you can use this dough and experiment with toppings based on any ingredients that are in season.

**Note:** This dough quantity is enough for two pizzas.

## Equipment:

metric measuring scales, cups and spoons  
bowls – 1 small, 2 large  
fork  
electric mixer with a dough hook  
pastry brush  
2 pizza stones, or 2 × 28 cm pizza trays  
pizza peels or baking trays  
(if using pizza stones)  
wide egg lifter  
large board for serving pizza  
kitchen knife

## Ingredients:

1 cup lukewarm water  
4 teaspoons instant dry yeast  
1 teaspoon sugar  
4 teaspoons extra virgin olive oil,  
plus extra for greasing  
400 g plain (all-purpose) flour,  
plus extra for flouring  
1 teaspoon salt  
2 tablespoons semolina flour  
(if using pizza stones)



## What to do:

### To make the dough:

- Place the water, yeast and sugar in the small bowl, mix with the fork and leave in a warm place for 5–10 minutes until the mixture looks frothy.
- Add the oil to the yeast mixture and mix well.
- Weigh the flour then place it, along with the salt, into the bowl of the electric mixer. Add the yeast mixture and beat for at least 8 minutes until the dough looks smooth.
- Brush the inside of a large bowl with a little of the extra olive oil, then turn the dough into the oiled bowl.
- Cover with a clean, dry tea towel and put in a draught-free place until the dough has doubled in size. This process, which is called 'proving', will take at least 1 hour.
- Tip the risen dough onto the workbench and knead briefly, then shape into a round ball, return to the bowl, cover with the tea towel, and leave, this time for at least 20 minutes.
- (While the dough is proving you can prepare your toppings.)
- Once the dough has proved for the second time it is ready to roll out and assemble the pizza.



# Baked Ricotta & Spinach Gnocchi

**Season:** All  
**Type:** Big Dishes  
**Difficulty:** Easy

**Serves:** 30 tastes in the classroom  
or 6 at home

**Fresh from the garden:** basil, mint, parsley, spinach

**Recipe Source:** Adapted from an original by Teresa Oates

This is a simple recipe that you can have a lot of fun with, especially when rolling out the gnocchi. You can also decide which herbs to add based on your own taste preferences. Hopefully your pantry will already be stocked with lots of school-made passata!

## Equipment:

medium saucepan  
metric measuring scales and cups  
tea towel  
chopping board  
kitchen knife  
strainer  
large heavy-based saucepan  
wooden spoon  
grater  
large bowl  
small spoon  
baking dish

## Ingredients:

### For the tomato sauce:

1 onion  
2 garlic cloves  
½ cup parsley  
1 tablespoon olive oil  
750 ml passata  
salt and pepper

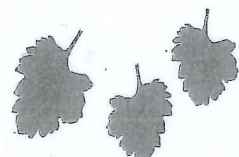
### For the gnocchi:

300 g spinach *or silverbeet*  
125 g pecorino cheese  
125 g mozzarella  
large handfuls of parsley, mint and/or basil  
(enough to make ½ cup when chopped)  
1 kg fresh ricotta  
½ cup plain flour  
salt and pepper  
olive oil to grease the baking dish



## What to do:

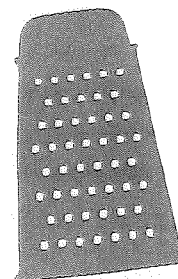
- Turn the oven on to 200°C.
- Fill the medium saucepan with water and put it on to boil. Chop up the spinach and blanch it quickly (about 30 seconds) in the boiling water. Drain quickly in the strainer and rinse in cool water to stop the cooking process.
- Finely chop the onion, garlic and parsley.





*Baked Ricotta & Spinach Gnocchi continued*

- In the heavy-based saucepan heat the olive oil, then add the onion, garlic and parsley and cook on medium heat for 1–2 minutes or until onion is translucent. Then add the passata, salt and pepper to taste, and stir to combine.
- Cook on low heat for about 30 minutes.
- Grate the pecorino and mozzarella and finely chop your herbs.
- For the gnocchi, mix together all the gnocchi ingredients except the mozzarella in the large bowl. Form balls of dough about 3 cm round using a small spoon. Grease your baking dish with oil and arrange the gnocchi in the dish.
- Drizzle the cooked tomato sauce over the top of your gnocchi, scatter over the grated mozzarella and bake in the oven for 15–20 minutes, until the cheese has baked to a beautiful golden brown. Serve hot.





# Chickpea Soup

Season: Winter

Type: Soups

Difficulty: Easy

Serves: 30 tastes in the classroom  
or 6 at home

**Fresh from the garden:** carrot, celery, garlic, lemon, mint, onion, parsley

**Recipe Source:** Stephanie Alexander's *The Cooks Companion* (Penguin Lantern 2004)

If left overnight, this soup will thicken, so add a little water to loosen it up. Note that the chickpeas will need to have been soaked overnight.

## Equipment:

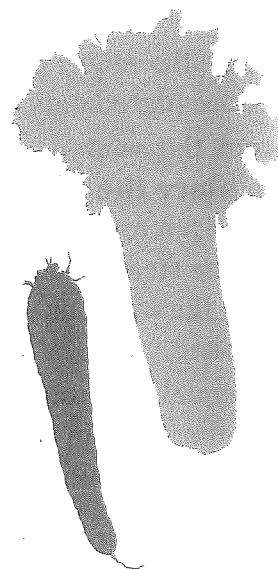
tea towel  
chopping board  
kitchen knife  
metric measuring spoons, scales and jug  
large heavy-based pot with lid  
wooden spoon  
colander  
ladle  
medium bowl  
food mill  
food processor  
citrus juicer

## Ingredients:

1 large carrot  
1 brown onion  
1 celery stalk  
3 garlic cloves  
extra virgin olive oil  
1 teaspoon cumin seeds  
1 teaspoon coriander seeds  
250 g chickpeas, soaked overnight  
2 L water  
2 lemons  
salt  
black pepper  
small handful mint  
small handful parsley

## What to do:

- Dice the carrot, onion and celery.
- Peel the garlic and chop it finely.
- Heat 2 tablespoons of olive oil in the pot and sauté the carrot, onion and celery with the garlic, cumin seeds and coriander seeds, stirring with the wooden spoon to prevent anything catching.
- Drain the chickpeas using the colander and add them to the pot with the water when the vegetables start to colour.
- When the water starts to boil, lower the heat, cover and simmer for 1–1½ hours until the chickpeas are very tender.
- Ladle out 1 cup of the liquid into the bowl.





**Chickpea Soup** continued

- Pass the contents of the pot through the coarse disc of the food mill, then blend in the food processor.
- If the soup is too thick add the reserved liquid – the finished consistency should be like cream, not porridge.
- Juice the lemons and add most of the juice for seasoning, with salt, pepper and more lemon juice as required for taste.
- Place the soup back into the pot and reheat to a boil.
- Finely chop the parsley and mint leaves.
- To serve, scatter the herbs generously over the soup and drizzle with olive oil.

