



COOKING CLASS

Pumpkin and Feta Pizza with Basil Oil



RECIPES
BY VIENNA

INGREDIENTS

BASES - *makes two pizzas*

- 1 1/2 cups White Mill Self Raising flour (extra for kneading)
- 1 cup Lyttos Thick & Creamy Plain Greek Yoghurt
- Pure Vita Canola Oil cooking spray

TOPPING

- 200g Butternut Pumpkin
- 1 Tbsp Remano Mild Olive Oil
- 1 Tbsp Remano Pizza Sauce
- 50g Emporium Persian Feta
- 1 red onion (thinly sliced)
- Stonemill Italian dried herbs, to sprinkle
- 1 cup of Westacre Pizza Shredded Cheese or Shredded Mozzarella

BASIL OIL

- 2 Tbsp Remano Mild Olive Oil
- Handful of fresh basil leaves
- 1 clove of garlic
- Stonemill salt and pepper grinders, for seasoning

* All quantities are to desired taste



METHOD

1. Preheat oven to 180c (fan forced).
2. Chop pumpkin into 1cm cubes.
3. Put cut pumpkin on baking tray. Drizzle with olive oil, sprinkle with Italian herbs, salt & pepper.
4. Place pumpkin in oven for 20 minutes (or until cooked).
5. In a bowl, combine the yoghurt and flour until a sticky dough forms.
6. Lightly flour a work surface and turn out your dough to knead for around 5-10 minutes until the dough is well combined.
7. Form dough into a neat ball, wrap in cling wrap and place in the fridge until you are ready to roll out.
8. To make the basil oil, combine the olive oil, basil leaves, garlic, salt and pepper in a mortar and pestle and combine until a bright green oil is formed.
9. On a floured surface, divide dough into 2 balls to roll out into a circle shape.
10. Place finished dough base onto a greased pizza tray.
11. Assemble the pizza by spreading the pizza sauce on the base, adding the cheese, sliced red onions, roasted pumpkin, feta and sprinkle generously with the Italian herbs to finish.
12. Increase oven temperature to 200c (fan forced) and bake for 15-20 minutes.
13. Once cooked, drizzle generously with the basil oil and **ENJOY!**

TIP!

Make sure your oven is hot when you cook the pizza so the base will be nice and crispy when finished!



EQUIPMENT

- Knives
- Chopping board
- Bowls
- Rolling pin
- Measuring cups/spoons
- Pizza tray/oven tray
- Mortar and Pestle
- Goliath cling wrap

Easy Pizza with Salami and Olives

INGREDIENTS

BASES

- Remano Pizza bases, chilled 2pk

TOPPING

- 1 Tbsp Remano Pizza Sauce
- 1 cup of Westacre Pizza Shredded Cheese or Shredded Mozzarella
- Berg Hungarian Mild Salami (or Hot, if you prefer)
- Deli Originals Pitted Kalamata Olives
- 1 tsp of Stonemill Italian dried herbs, to sprinkle

* All quantities are to desired taste



METHOD

1. Preheat oven to 180c (fan forced).
2. Cut the Salami slices and Olives in halves.
3. Assemble the pizza on a greased pizza tray.
4. Spread the pizza sauce on the base, then add the cheese, salami, olives and sprinkle generously with the Italian herbs to finish.
5. Bake for 15-20 minutes in a preheated oven.



EQUIPMENT

- Knives
- Chopping board
- Measuring cups/spoons
- Pizza tray/oven tray

Pear, Rocket, Walnut & Parmesan Salad with a Vinaigrette Dressing

METHOD

1. Preheat the oven to 180c (fan forced).
2. On a greased baking tray, sprinkle the walnuts and drizzle with honey. Season with salt, pepper and mixed herbs.
3. Place in the oven for about 5 minutes. Once ready set aside to cool.
4. Carefully use your knife to cut your pear into thin slices.
5. Using a peeler, shave approximately 20g of Parmesan cheese from the block into strips
6. For the Vinaigrette; juice the lemon and combine with olive oil, balsamic vinegar seasoning with salt and pepper. Stir to combine.
7. Assemble salad by placing rocket into a serving bowl,

adding the pear, parmesan and the toasted walnuts.

8. Dress salad with vinaigrette when ready to enjoy and use tongs to mix together.



EQUIPMENT

- Knives
- Chopping board
- Juicer
- Measuring cups/spoons
- Peeler or cheese grater
- Baking tray
- Serving bowl
- Tongs

INGREDIENTS

SALAD

- 120g bag of The Fresh Salad Co Rocket Leaf
- Block of Grand Padano Parmesan
- Large handful of Forresters Walnuts (raw)
- 1 William Bartlett Pear (or any Pear)
- 1 Tbsp Bramwells Squeeze Honey
- 1 tsp of Stonemill Italian dried herbs, to sprinkle
- Stonemill salt and pepper grinders, for seasoning

SALAD

- 1 Lemon
- 1 Tbsp Casa Barelli Premium Balsamic Vinegar & Glaze
- 2 Tbsp Remano Mild Olive oil
- Stonemill salt and pepper, for seasoning grinders.