

## Pizza Verdura

Serves 4

Approximate preparation time: 30-40 minutes



Quantity	Ingredients	Preparation
<b>Pizza dough</b>		
1 tsp	salt	Knead all ingredients for 10 minutes, leave in a covered bowl in a warm place for 2 hours.
12 g	yeast	
5 tbsp	olive oil	
1.5 dl	water	
260 g	wheat flour	
<b>Tomato sauce</b>		
2 g	salt	Roughly chop tomatoes, garlic and onion. Sauté the garlic and onion in rapeseed oil with the tomato puree, add the tomatoes and sauté for another 5 minutes over medium heat with butter, season (+bay leaf) and simmer gently for 30 minutes.
50 g	tomato puree	
1/2 clove	garlic	
1	small onion.	
1 tbsp	vegetable stock	
1 tbsp	rapeseed oil	
3 pinches	pepper	
1	tomatoes	
1 tbsp	butter	
1	bay leaf	
<b>Pizza toppings</b>		
1/2	courgette	Slice the courgette and button mushrooms. Wash and dry the spinach and the rocket and set aside. Cut the mozzarella into medium-sized cubes. Roll out the pizza dough, spread the tomato sauce and top with courgette, mushrooms and mozzarella. Bake at 220 °C first in the lower part of the oven for 7 minutes, then in the upper part for another 7 minutes. After baking, top with rocket and spinach.
80 g	mozzarella	
110 g	spinach	
110 g	button mushrooms	
50 g	rocket	
<b>Emma's salad</b>		
1 tsp	mustard	Mix olive oil, mustard, vinegar, salt, pepper and chives into a dressing. Cut the tomatoes and cucumbers into medium sized cubes. Prepare lamb's lettuce, add tomatoes and cucumber, and dress.
1	fresh tomatoes	
1 tbsp	wine vinegar	
1	fresh cucumber	
7 g	fresh chives	
2 tbsp	olive oil	
140 g	fresh lamb's lettuce	
2 pinches	pepper	
2 tbsp	vinegar	
4 g	salt	

### Fun fact:

Pizza Verdura is a great way of recycling leftovers.