



Reconciliation Pizza

Recipe source: Stephanie Alexander's kitchen garden companion

Season: All year

Type: Main

Difficulty: Easy

Serves: Serves 25 to taste

Fresh from the garden: warrigal greens, stinging nettles, rosemary, oregano, parsley

Equipment:	Ingredients:
<ul style="list-style-type: none">• Chopping boards• Tongs• Scissors• Knife• Large saucepan• Frypan• Grater• Pizza tray	<ul style="list-style-type: none">• 1 pizza dough made from 200g flour• Salt• 80 g warrigal greens (leaves stripped from stems to yield about 40 g)• 2 handfuls ice cubes• 100 g stinging nettles• 1/3 cup extra-virgin olive oil• 2 cloves garlic finely chopped• ½ tsp chilli paste• 100 g fresh mozzarella• 1 teaspoon chopped rosemary• 1 teaspoon chopped oregano• 1 tablespoon chopped flat leaf parsley• 30 g parmesan, grated• Sea salt and freshly ground black pepper

What to do:

1. Cook Warrigal Greens in lightly salted boiling water for 5 minutes. Taste a leaf, and if there is still bitterness cook for a further 3 minutes. Drain and discard cooking water.
2. Rapidly cool Warrigal Greens in iced cool water. Drain after 3 minutes in a colander. Press with a pestle to extract as much moisture as possible from the leaves. Drain on paper towel.
3. Cook nettle leaves in boiling salted water for 2 minutes. Leaves must be handled with gloves. Leaves may be snipped off using scissors. Drain leaves and discard water. Leaves must be cooled rapidly using iced water. Press with a pestle to extract as much moisture as possible from the leaves. Drain on paper towel.

4. Chop greens and nettle leaves very roughly.
5. Heat 2 tablespoons of the olive oil in a medium sized non- stick frypan over medium heat, then add garlic and chilli paste, if using, and as soon as it smells fragrant drop in chopped greens. Mix well and sauté for 1 minute. Tip into a bowl until needed.
6. Preheat oven to 240C.
7. Scatter greens over pizza dough. Top with mozzarella, and scatter with herbs and Parmesan. Add a little salt and pepper. Drizzle with remaining olive oil.
8. Bake pizza for 15 minutes or until edges look crisp and cheese is bubbling.