



## Niki Bezzant's Vege-Crazy Pizza!

<b>From the garden:</b>	seasonal veges - we're using cauliflower, pumpkin, asparagus, eggplant, leeks, carrots, beetroot
<b>Season:</b>	all seasons (the vegetables above are for late winter/early spring)
<b>Type:</b>	main dish or snack
<b>Difficulty:</b>	super easy
<b>Recipe source:</b>	<i>Niki Bezzant, Garden to Table Ambassador</i>

If you want to get a little adventurous in the kitchen and really 'vege-fy' your pizza try my Cauliflower pizza base recipe! Here are a few of my favourite combinations but you're only limited by your imagination, or the leftovers in your fridge!

- sliced courgette, tomato, olives, eggplant, mozzarella.
- ricotta, asparagus and sliced, cooked potato, pesto.

Niki Bezzant.

### Equipment

- oven tray large enough for your pizza
- knife
- chopping board
- pizza cutter, if you have one
- grater if needed
- plates
- tomato pizza sauce  
*(or you could also try pesto, mashed pumpkin or even your favourite dips like hummus or babaganoush.)*
- chopped seasonal veges or leftovers *(root veges like pumpkin and beetroot may need to be partly cooked first - ask an adult to help)*
- Seasonal herbs, chopped
- salt
- pepper
- grated cheese (optional)

### Ingredients

- pizza base  
*(you can buy a good pizza base, make your own dough, or try our cauliflower base)*

### How to make it:

1. put your pizza base onto your oven tray. Turn on your oven to 200 degrees centigrade.
2. put a dessert-spoonful of your pizza sauce into the middle of the pizza and spread around, leaving a 1cm gap from the edge of the pizza base.
3. arrange your uncooked and partly-cooked vegetables, or leftover veges on top of your pizza sauce
4. add grated cheese and chopped, fresh herbs on top (optional).
5. put the oven tray with your pizza into the oven on the middle shelf.
6. cook for about 10-15 minutes, or when the cheese is golden and bubbling with the edges of pizza slightly brown.
7. slice, eat and enjoy!