



SPRING VEGETABLE PIZZA



SERVES

6



METHOD

OVEN



MINUTES

70



DIFFICULTY

3/10

INGREDIENTS

Dough:

1 cup (236 ml) warm water
 3/4 ounce rapid-rise yeast
 1 tablespoon honey
 1 teaspoon kosher salt
 1 tablespoon olive oil
 3 cups all-purpose flour

Topping:

1/4 cup fresh ricotta
Zest of 1 large lemon
 2 tablespoons freshly grated Parmesan cheese, plus extra for topping
 1/2 teaspoon salt
Freshly ground black pepper
 3 mini peppers, cut into rings
 20 asparagus spears
 3 spring onions, thinly sliced
 1/4 cup freshly chopped basil

Add the water to a bowl and stir in the yeast, honey, salt and olive oil. To a clean work surface, pile the flour and make a well in the center.

Add a little of the yeast liquid and use your fingers to slowly incorporate flour. Add a little more liquid as it is absorbed by the flour until you get a nice dough ball. You may not use all the liquid, don't let the dough be too sticky. Knead the dough for 5 minutes until smooth.

Lightly oil a bowl with a little olive oil and transfer the dough to the bowl. Turn once to coat all sides with the oil. Cover the bowl and put the bowl in a warm area to rise until doubled in volume, about 40 minutes.

Punch down the dough and place it in a lightly-floured surface. Divide the dough into 2 balls. Cover and allow to rest for 20 minutes. You can freeze the other ball for the future.

Position oven rack about 4-5 inches from the top of the oven and preheat a pizza stone and the oven to 450°F.

To a mixing bowl add the ricotta, lemon zest, Parmesan cheese, salt and pepper. Mix well and set aside.

Roll the pizza dough out using a combination of your hands and rolling pin to 13 inch round onto a sheet of parchment paper. Spread the ricotta evenly over the dough, leaving a 1 inch border. Arrange the vegetables and top with a little grated parmesan cheese.

Use the parchment paper to transfer the pizza to the stone and bake for 5 minutes.

After 5 minutes slide the parchment out from under the stone and rotate the pizza, bake for a further 5 minutes.

BEEF SHISH KABOBS



SERVES

4



METHOD

GRILLING



MINUTES

100



DIFFICULTY

2/10

INGREDIENTS

- 1 pound beef tenderloin or top sirloin, cut into 1½ inch cubes
- 1/2 cup olive oil
- 2 tablespoons red wine vinegar
- 2 tablespoons lemon juice
- 1 clove garlic, minced
- 1 teaspoon dry mustard
- 1 teaspoon fresh thyme, minced
- 1 teaspoon fresh oregano, minced
- 1 teaspoon salt
- 1/4 teaspoon pepper
- 1 sweet onion
- 8 cherry or grape tomatoes
- 2 sweet bell peppers, seeded and cut into 1½-inch squares
- 8 ounces fresh white mushrooms

Cut onion in half. Grate half of the onion and combine in a measuring cup with oil, vinegar, lemon juice, garlic, mustard, thyme, oregano, salt, and pepper.

Cut the other half of the onion into 1 ½-inch squares. Set aside.

Place the beef cubes in a large zip-top plastic bag. Pour ½ of the marinade into the bag, seal, and refrigerate. Marinate beef for at least one hour, or up to overnight. Set aside the remaining marinade to use for basting later.

When ready to make the kabobs, prepare a hot grill. Remove beef cubes from the marinade. Discard marinade in the bag.

Thread beef and vegetables onto separate skewers (if using wooden skewers, be sure to soak them in water first).

Brush vegetable skewers with reserved marinade.

Grill the shish kabobs for 15- 20 minutes, turning regularly. Keep an eye on the vegetables – the tomatoes tend to cook a bit faster, while the peppers and onions may need an extra minute of cooking time. Just remove each skewer from the grill when cooked to desired tenderness.

