

## Garden Vegetable White Pizza

### Day one

1. Put into a large bowl and stir with a whisk until well mixed:
  - 1 cup flour
  - 1 Tbsp sugar
  - 2 ½ tsp active dry yeast
2. Measure out 3 Tbs oil and one cup warm water into a liquid measuring cup. ( heat water in microwave for one min to about 140 degrees)
3. Using an electric hand mixer stir water into flour mixture until completely mixed. Remember to scrape down sides of the bowl to incorporate all of the flour. ( Put away the electric mixer)
4. Gradually add 2 cups of flour to the liquid mixture. Use a large wooden spoon to mix dough until it is soft and firm but not sticky. You may have to add a little more flour if necessary.
5. Turn dough onto a lightly floured surface. Knead dough until smooth and elastic- about 10 minutes.
6. Spray the inside of a large food storage bag with oil. Place your dough into the bag leaving it loose at the top so that the dough can expand. Write your lab group and period in sharpie on the bag and then close the bag.
7. Put the bag into the Pepsi refrigerator.
8. Make white butter sauce for tomorrow and place in a custard cup wrapped and labeled for ready for use. Mix until smooth with a rubber spatula

½ stick of butter softened in the microwave for 15 seconds

2 cloves of garlic, minced

½ teaspoon of dried basil

½ teaspoon of dried oregano

1 tablespoon of olive oil

Pinch of salt and pepper

1 teaspoon balsamic vinegar

## Day two

1. Preheat the oven to 425 F.
2. Spread pizza crust out onto a large round, oiled pizza pan. Use your fingertips to stretch the dough out to size by gently pushing out the dough. Prebake pizza crust until golden brown, about 5 minutes.
3. Prepare pizza toppings.
  - 1 cup mozzarella cheese
  - 1/2 cup cheddar cheese

Microwave covered with plastic wrap and 1/4 cup of water for 3 min.

1 cup broccoli, chopped

1 cup cauliflower, chopped

1/2 carrot shredded

4. When pizza is browned, spread on white sauce
5. Add all your toppings.
6. Bake another 10 minutes, or until the cheese melts.
7. Eat and clean up.
8. Wait to be dismissed.