

GARDEN TO TABLE**RECIPE: ROSEMARY AND THYME PIZZA BREAD****VOLUNTEER NOTES : Make 3 pizzas**

What to collect	Ingredients
Measuring cups Grater bowl Chopping boards Chefs knives	Garlic - 3 cloves, finely chopped Rosemary + thyme - $\frac{1}{4}$ cup leaves only, finely chopped Parmesan - $\frac{1}{2}$ cup finely grated Sea salt or herb salt to season Olive oil - $\frac{1}{2}$ cup
1. Wash the rosemary and thyme and remove the leaves. Finely chop. 2. Combine the oil, garlic and herbs in a small bowl. 3. Spread over the pizza bases and sprinkle over the parmesan 4. Cook until golden	