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:** warriag greens, stinging nettle, rosemary, oregano, parsley

### Equipment:
- Chopping boards
- Tongs
- Scissors
- Knife
- Large saucepan
- Frypan
- Grater
- Pizza tray

### Ingredients:
- 1 pizza dough made from 200g flour
- Salt
- 80 g warriag greens (leaves stripped from stems to yield about 40 g)
- 2 handfuls ice cubes
- 100 g stinging nettle
- 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 Warriag 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 Warriag 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 frying pan 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.