**Warrigal Greens and Cheese Pizza Pockets**

**Serves:** 20 tastes

**Recipe source:** Adapted from a Kitchen Aid recipe

**Fresh from the garden:** Warrigal Greens, herbs

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| **Equipment:**Kitchen Aid and dough hookElectronic scalesMeasuring spoonsPlastic containerDough scraperMixing bowlSpatula3 white rectangular traysDessert spoonsTeaspoonsPizza ovenRolling pins | **Ingredients:****Dough**500g self-raising flour425g Greek yoghurt½ teaspoon cooking salt**Filling**150g frozen Warrigal Greens½ cup chopped herbs (parsley and basil)40g cream cheese, softened65g feta cheese, crumbled85g Cheddar cheese, grated1 teaspoon garlic pasteFreshly ground pepper¼ cup pizza sauce |

**What to do:**

**Dough**

1. Measure flour and yoghurt into the Kitchen Aid bowl using the electronic scales. Add salt and mix using the dough hook for approximately 5 minutes.
2. Turn out onto a lightly floured surface and knead by hand for a few more minutes. If the dough is too sticky knead in some extra flour.
3. Divide the dough into 20 equal sized balls.

**Filling**

1. Prepare filling by squeezing out any excess liquid from the Warrigal Greens and chopping finely. Add to the mixing bowl along with chopped herbs.
2. Add the cheeses, black pepper and garlic paste. Mix until the filling is a paste consistency. Divide the filling into 20 portions and place onto the white tray.

**Assembly and cooking**

1. Preheat pizza oven to 320°C. Preheat regular oven to 125°C.
2. On a lightly floured surface, roll a dough ball out to approximately ½ cm to 1cm thick. Place a small spoon of pizza sauce on the dough, spreading out but leaving a border around the edge. Take a portion of the filling and flatten it out in the middle of the dough.
3. Bring the edges together to cover the filling and make a sealed parcel. Turn the parcel over so the join is face down. Flatten the parcel gently with your hand so the pocket is approximately 1.5 cm thick. Place onto a floured tray. Continue making parcels until all the dough and filling are used up.
4. Cook parcels, approximately 4-5 at a time on the preheated pizza oven stone. Close the lid and cook for 3-5 minutes, until golden on top. Remove from the pizza oven and place onto a baking tray in the regular oven to keep warm while to other pizza pockets cook. Be very careful with the pizza oven as the stone will be extremely hot. Cooking the pizza pockets is an adult’s job.