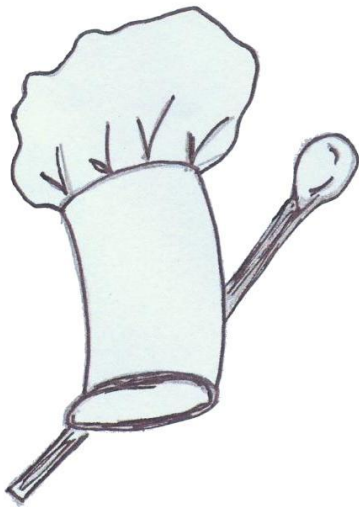


**EFCF conference in Kortrijk 2010.  
Workshop guided pizza baking at the farm.**



# Pizza Spring-green



## What do you need?

- ½ pizza-dough
- 100 grams of chopped frozen spinach, thawed, drained and blotted dry
- 2 slices mozzarella-cheese
- two slices of regular cheese
- 1 tomato
- Pitted black olives
- Red en orange paprika
- Cucumber
- Olive-oil
- 40 grams grated cheddar
- 2 spring-onions

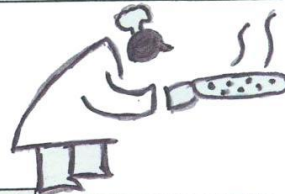
## At work...

Knead the spinach, (sliced), onions and cheddar cheese to the dough



Roll out to a round plaque. Grease with olive oil.

Cut the lamb from a mozzarella slice. For Sun, use regular cheese. Make the lambs legs with pieces of olive, an ear, an eye and a nose.



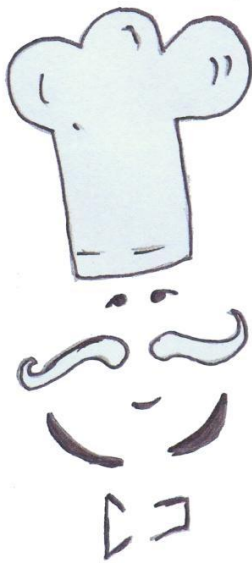
Put the pizza in the oven and bake 15 till 20 minutes



Make the flowers from the peppers and cucumber. Put them there until after baking!

## Bon-appétit!!!

# Pizza Tomato-cheese



## What do you need?

- 1 mozzarella-cheese
- Grated cheddar-cheese
- 1 tomato
- Pitted black olives
- Fresh basil

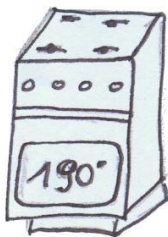


## At work...

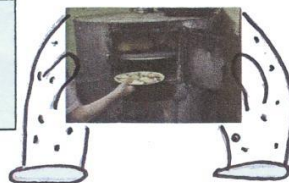
Make the dough into a ball.  
Sprinkle some flour on work  
surface and roll it!



Put the pizza dough on the baking  
sheet, grease it with olive oil and  
add tomato sauce and grated  
cheddar on. Garnish with  
tomatoes and olives and  
mozarellas.



Put the pizza in the oven  
and bake 15 till 20 minutes



## Bon-appétit!!!