



Great RECIPES

Roasted Cauliflower and Chickpea Calzone with 180 Acres Goats Fetta.

Serves 4

Ingredients

500g cauliflower, broken into small florets
2 tbsp Giuseppe Tomato Pesto
500ml Moredough Kitchens Chicken Stock
250g Raw Materials Chickpeas cooked*
2 tbsp Valdezarza EVO Oil, more for brushing
½ bunch Parsley, chopped
Zest of a lemon
200g 180 Acres Goats Fetta, crumbled
RM Natural Salt Flakes & Pepper
500g Pizza Dough Acquire from your local Pizza shop or the recipe below.



Roast cauliflower florets in a little olive oil smoked salt, pepper and Giuseppe tomato pesto until tender and just a little crisp on the edges. Combine cauliflower, chickpeas, parsley, lemon zest and goats fetta. Roll pizza dough into cm size circles. Place 3 tbsp of filling on half of the round leaving a 1cm edge. Brush the edges with a little water and fold the top over the filling. Crimp the edges with a fork or if you feel fancy you can make shapes with your fingers.

Brush with a little oil and bake for 15 minutes in a hot oven or until golden.

* Hint: Cover chickpeas soaked overnight with chicken stock. Bring to the boil and cook for 15 minutes or until chickpeas are tender. I like to cook the whole packet of chickpeas. I freeze what I do not need in snap lock bags for the next time. If you have a pressure cooker soak chickpeas for about an hour in warm water then cook with 250ml of stock under pressure for 5 minutes! Nearly as fast as opening a tin, but far more delicious.

www.
RAWMATERIALS.
com.au





Great RECIPES

Basics...

Pizza Dough

350g plain or 00 flour

$\frac{3}{4}$ c warm water

7g dried yeast

1 tsp sugar

1 t sp salt

3 tbsp Valdezarza EVO Oil

Combine yeast in warm water with sugar and leave to stand until foaming.

Place the remaining ingredients in your mixer with the dough attachment. Knead until the dough forms a smooth, elastic ball.

Cover with a damp towel and leave to stand until the dough double in size.

Knock the dough back and it is ready to roll into calzone shapes.

www.
RAWMATERIALS.
com.au

