



Zucchini Pizza Base

Ingredients:

- 8 cups grated zucchini
- 1 cup grated hard cheese (e.g. cheddar)
- 2/3 cup Callington Mill flour
- 2 cloves garlic, crushed
- 4 teaspoons chopped fresh herbs from the garden such as oregano or basil or chives
- 2 eggs, beaten
- ½ tsp salt



Preheat oven to 250°C (with a pizza stone in it if you have one).

In a large bowl, toss the zucchini with the salt and set aside for 15 minutes. Squeeze the excess moisture out by wrapping it up in a clean tea towel and wringing it out or by pressing it through a sieve or colander.

Place the zucchini flesh back into the bowl and add the cheese, flour, garlic, chopped herbs and eggs. With your hands, mix all of the ingredients together.

Put the zucchini mixture onto a piece of baking paper in a tray (at least 35cm across), or if you are using a pizza stone sit the paper on something solid that will make it easy to transfer onto the stone.

Using your fingers, spread the zucchini crust mixture to form a flat shape around 1.5cm deep. Pinch the edges up so that it forms a nice crust.

Place the tray in the oven or slide the crust (on the baking paper) onto the heated pizza stone in the oven.

Bake for 10 minutes or until the crust starts to brown then remove from the oven (leave stone in there if you are using one).

Cook for another 5-10 minutes. Voila!

