

spinach carbonara pizza



1 teaspoon sunflower oil, plus extra for greasing

3/4 packet (290 g) pizza base mix

About 170 ml warm (hand hot) water

3 rashers lean smoked back bacon (about 75 g in total), divided

115 g fresh baby spinach leaves

1–2 cloves garlic, pressed

25 g fresh Parmigiano Reggiano

150 ml ready-made cheese pasta sauce (from a jar or carton)

1 packet (150 g) mozzarella cheese, drained and thinly sliced (see Chef's Corner)

Preheat oven to 200°C/fan 180°C/Gas 6. Lightly brush **Medium Bar Pan** with sunflower oil using **Chef's Silicone Basting Brush**; set aside. Place pizza base mixes (use 1½ sachets) in **Stainless 4-Litre Mixing Bowl**. Add enough warm water, mixing to form a soft dough. Knead dough on lightly floured surface 5 minutes or until smooth. Place pizza dough onto centre of prepared bar pan; roll dough out to cover base of pan using **Baker's Roller**®. If necessary, gently ease dough 5 mm up edges of pan using fingertips, so that edges are slightly higher than base. Set aside in warm place 15 minutes.

Meanwhile, snip bacon rashers into 15-mm pieces using **Professional Shears**. Heat remaining 1 teaspoon sunflower oil in **Executive 20-cm Sauté Pan** over medium heat 1–2 minutes or until hot. Add bacon and cook 3–4 minutes or until crisp and browned; turning frequently using **Slotted Turner**. Remove from pan and drain on kitchen paper; set aside. Place spinach and garlic pressed with **Garlic Press** into **Classic Batter Bowl**. Loosely cover with lid; microwave on HIGH 2–3 minutes or until spinach is wilted. Carefully remove lid; press spinach against side of batter bowl using **Small Mix 'N Scraper**®. Drain off excess liquid; set aside to cool.

Grate Parmigiano Reggiano cheese using **Microplane® Adjustable Grater**; set aside. Finely chop half of the bacon using **Food Chopper**. Measure cheese sauce in (500-ml) **Easy Read Measuring Cup**. Add finely chopped bacon to sauce; mix well.

To assemble pizza, spread sauce evenly over pizza base to within 5 mm of edge. Distribute spinach mixture, half of the mozzarella cheese and remaining bacon evenly over sauce. Cover with Parmigiano Reggiano and remaining mozzarella. Bake 20–25 minutes or until pizza base is cooked and crisp, and cheese topping is melted and golden brown. Remove from oven to **Stackable Cooling Rack**; let stand 3–5 minutes before serving. Cut pizza into portions with **Pizza Cutter**; serve using **Mini-Serving Spatula**.

Serves 4 as a main meal; serves 6 as a lunch or supper

chef's corner

There is no need to peel garlic when using the Garlic Press. Simply press the garlic cloves straight into the batter bowl and use the special detachable cleaning tool to help make cleaning easier. The Garlic Press can also be used to press fresh root ginger.

Use a 150-g ball of mozzarella cheese (packed in water in a sachet or tub) for this recipe, rather than using a block of mozzarella. Drain mozzarella ball well, before use.

Allow the pizza to stand 3–5 minutes before serving, as this makes the creamy pizza topping easier to cut and serve.