

**Season:** Year round  
**From the garden:** Seasonal vegetables, herbs, spinach, tomatoes  
**Type:** Main/Lunchbox  
**Difficulty:** Medium  
**Serves:** 20 servings  
**Source:** Adapted from Nadia's Comfort Kitchen

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## Equipment

- Large mixing bowl
- Measuring spoons
- Scales
- Teatowel
- Baking tray
- Baking paper
- Knife
- Rolling pin
- Small bowl
- Pastry brush

## Ingredients for Pizza Dough

- 1 cup (250ml) warm water
- 1 Tablespoon active dry yeast
- 1 teaspoon sugar
- 1 Tablespoon olive oil
- 400g flour (either high-grade or plain flour), plus extra for dusting (2 2/3 cup in total)
- 1 teaspoon salt

## Ingredients for Filling

- ½ cup chutney, relish, pesto, marmite, sweet chilli sauce, or tomato puree
  - 1 cup seasonal vegetables of your choice, e.g. cherry tomatoes (with seeds squeezed out), chopped spinach, cooked pumpkin, frozen, canned or fresh corn kernels
  - 1 ½ cups grated cheese
  - 1 egg, whisked, or 2 tablespoons milk, for brushing
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## How to make the Pizza Dough

1. Put the water in a mixing bowl. Sprinkle over the yeast and sugar and gently stir. Leave the mixture in a warm place for about 10 minutes until the yeast has dissolved and the mixture is frothy.
2. Pour in the olive oil.
3. Mix in the flour and salt. Mix with your hands to form a dough. Add a little more flour if it seems too sticky. Knead the dough on a lightly floured surface until smooth and elastic (about 10 minutes).
4. Place the dough back in the bowl and cover with a teatowel. Leave in a warm place to prove for 40 minutes to an hour until the dough has doubled in size.

## How to make the Snail Bread

5. Preheat the oven to 200°C. Line a baking tray with baking paper.
6. Cut the dough into 2 pieces. Using a rolling pin, roll each piece into a rectangle about 25cm by 30 cm on a lightly floured surface.
7. Spread each rectangle with chutney, relish or pesto. Sprinkle over the vegetables and cheese.
8. Carefully roll each rectangle into a log along the long edge, stretching the edge over to seal it.

9. Cut each roll into 10 snail-like pieces and place on the baking tray about 2 cm apart.
10. Brush with beaten egg or milk.
11. Bake in the oven for 20-25 minutes, until puffed and golden brown.
12. Remove from the oven. **Caution – hot! Ask an adult to help you with this.**
13. Leave to cool.

### Notes:

- These freeze well so are perfect for lunchboxes. Keep in a plastic bag or container in the freezer. Defrost overnight in the fridge, ready for lunch.
- Some chutneys are high in sugar so can leak out of the scrolls and burn. Watch them carefully while they are cooking.
- The dough can be used to make mini pizzas for lunchboxes too. Roll out the dough into small discs. Top with tomato puree, chosen toppings and cheese. Bake 15-20 minutes at 220°C. These will freeze well for lunches too.

### Skills:

- Mix, knead, **prove\***, roll, spread, brush, bake.

\* Prove: Leaving dough to rest and rise – allowing the yeast to ferment the dough and produce gases to leaven (rise) the dough.