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Spring green pizzas

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SERVES 4 **PREP 30 mins** plus 1 hr proving **COOK 15 mins** **EASY V**

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- 3 tbsp olive oil, plus a drizzle
- 250g mixed seasonal greens such as spring onions, asparagus, spring greens, spinach and peas
- 75g crème fraîche
- 1 garlic clove, crushed
- 30g parmesan or vegetarian alternative, grated
- 50g grated mozzarella
- 2 medium eggs
- 2 handfuls rocket or watercress
- For the pizza dough**
- 250g strong white bread flour, plus extra for dusting
- 1 tsp instant yeast
- ½ tsp fine salt



1 Put the dough ingredients in a bowl with 1 tbsp olive oil and stir in 175ml warm water to make a sticky dough. Knead briefly in the bowl then tip onto a lightly floured work surface and knead until smooth and elastic, about 8 mins. Cover and leave in a warm place for about 1 hr until doubled in size.

2 Bring a large pan of salted water to a simmer and add firmer greens, such as spring onions, and cook for 5 mins. Add the asparagus for 3 mins, then add leafy greens and peas and cook for 1 min. Drain the veg and plunge into cold water to stop them cooking, then drain on kitchen paper. Heat oven to 240C/220C fan/gas 9, and put two baking sheets in the oven.

3 Mix the crème fraîche, garlic and remaining 2 tbsp olive oil with some seasoning. Knock the dough back into the bowl, then roll out into 2 large thin pizza crusts (about 25 x 20cm) that will fit on the baking sheets. Lift onto floured squares of baking parchment.

4 Spread the pizzas with the crème fraîche, leaving a 1cm border, then top with the greens. Scatter over both cheeses. Lift the pizzas, still on their parchment, onto the hot baking sheets, and bake for 5 mins.

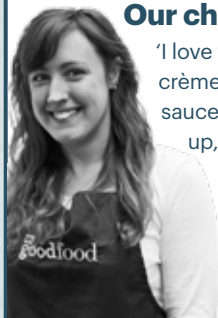
5 Crack the eggs into small dishes, and carefully tip into the middle of the pizzas. Season well, then bake for another 4-7 mins until the yolk is cooked to your liking. Top with rocket or watercress and an extra drizzle of olive oil.

GOOD TO KNOW calcium • folate • 1 of 5-a-day

PER SERVING 538 kcals • fat 27g • saturates 11g • carbs 50g • sugars 1g • fibre 4g • protein 21g • salt 1.0g

Our chef's secret twist

'I love white pizzas, and often use crème fraîche as an instant pizza sauce. It's super speedy to whip up, and its creaminess works really well with seasonal greens.' **Anna Glover**



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