

Caramelised Pumpkin Pizza

Recipe source: : Delicious- May 2006

Fresh from the garden Pumpkin, silverbeet, thyme *Makes 4 x 25 cm pizzas*

<u>Equipment</u>	<u>Ingredients</u>
Large bowls and colander	1 quantity pizza dough (<i>see SAKGP pizza dough recipe</i>)
Measuring spoons and cups	800 grams pumpkin
Salad spinner	2 tblsp olive oil
Chopping boards	½ cup vegetable stock
Vegetable knife	¼ cup water
Grater	1 tablespoon brown sugar
Salad spinner	100 grams small silver beet leaves
Large fry pan	125 grams grated swiss or cheddar cheese
Wooden spoon, Spatula, large spoons	1 teaspoon thyme leaves
Rolling pin	Olive oil, to drizzle
Baking/pizza trays Baking paper	

What to do

Prepare the pizza dough and leave to rise according to recipe. (*see SAKGP pizza dough recipe*)

Preheat oven to 220 C put the baking trays in to heat up.

Roll out the pizza bases on baking paper, so the pizzas can be transferred on the baking paper to the hot baking trays/pizza trays.

For the Caramelised Pumpkin topping

Remove seeds and peel from pumpkin, cut into 1 cm cubes.

Remove stems from silver beet and discard, wash leaves well, and spin in salad spinner. Tear each leaf into small pieces.

Grate the cheese and chop thyme leaves, set aside.

Heat olive oil in large frying pan over low heat, add pumpkin and cook gently, stirring occasionally, until just tender.

Add vegetable stock, water and sugar, bring to a simmer and cook for 5 minutes or until most of the liquid has evaporated and the pumpkin has caramelised. Add the silver beet and stir until just wilted.

Scatter pizza bases with the pumpkin mixture, top with grated cheese and thyme, then drizzle with oil. Take the hot tray from the oven. Transfer the baking paper onto the tray and return to the oven. Bake for 10-12 minutes or until base is crisp and cheese is bubbling. Cut into wedges and serve.

ENJOY!