



Caramelised Pumpkin Pizza

Recipe source: delicious- May 2006

Season: Autumn

Type: bread

Serves: makes 4, 25cm pizzas

Fresh from the garden: Pumpkin, silver beet, thyme

Make pizza dough first and prepare pumpkin while rising

Equipment:	Ingredients:
Oven Chopping boards Vegetable knife Salad spinner Large fry pan (not wok) Wooden spoon 4 Pizza trays Rolling pin Baking paper	800 grams pumpkin 40 grams butter ½ cup vegetable stock ¼ cup water 1 tablespoon brown sugar 100 grams small silver beet leaves 125 grams Swiss cheese 1 teaspoon thyme leaves Olive oil, to drizzle

What to do:

- Preheat the oven to 200°C.
- 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.
- Slice cheese and chop thyme leaves, set aside.
- Heat butter in large frying pan over low heat, add pumpkin and cook gently, stirring occasionally, until just tender.
- Add 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 sliced Swiss cheese and thyme, then drizzle with oil.
- Bake for 10 minutes or until base is crisp and cheese is bubbling.

Notes: It is a good idea to preheat the pizza trays. Roll your pizza dough out on pieces of baking paper, place topping onto pizza base and then slide the paper onto warmed tray. This will help make the pizza base crisp.