Caramelised Pumpkin Pizza

Recipe source: Serves: 6 at home/12 tastes
Season: any Fresh from the garden: pumpkin, spinach, thyme.

<table>
<thead>
<tr>
<th>Ingredients:</th>
<th>Topping</th>
<th>Equipment:</th>
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<tbody>
<tr>
<td>Use the Basic Pizza Dough Recipe Card for the base.</td>
<td>20g unsalted butter 1 ½ cups pumpkin cut into 1cm cubes ¼ cup chicken stock 1 teaspoon brown sugar 50g baby spinach leaves 60g Taleggio cheese 1 teaspoon thyme leaves Extra virgin olive oil</td>
<td>Large frypan Cutting board Large knife Wooden spoon Grater Measuring cups Measuring spoons</td>
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What to do:

- **Pizza base- as per recipe card**

**Topping**

- Heat the butter in a large frypan over a low heat, add the pumpkin and cook gently, stir occasionally, until tender.
- Add stock and 2 tablespoons water, the sugar to the pumpkin, then bring to a simmer and cook for 5 minutes, or until most of the liquid has evaporated and the pumpkin has caramelised.
- Add the spinach and stir until just wilted.
- Scatter pizza bases with the pumpkin mixture, top with the cheese and thyme, then drizzle with extra virgin olive oil.
- Bake in a very hot oven for 15-20 minutes for until the base is crisp and the cheese is bubbling.

- **Notes**: Taleggio cheese can be substituted with mozzarella or feta cheese.