

Caramelised Pumpkin Pizza

Recipe source:
Season: any

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

Ingredients:	Topping	Equipment:	
Use the Basic Pizza Dough Recipe Card for the base.	20g unsalted butter 1 1/2 cups pumpkin cut into 1cm cubes 1/4 cup chicken stock 1 teaspoon brown sugar 50g baby spinach leaves 60g Taleggio cheese 1 teaspoon thyme leaves Extra virgin olive oil	Large frypan Cutting board Large knife Wooden spoon Grater Measuring cups Measuring spoons	

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.