

## Pumpkin, Goats cheese & Napoli Pizza



### Ingredients

*Pizza dough as in previous recipe*

#### Topping

- Jap pumpkin, 4 thin wedges
- Napoli
- 2-3 tbs Olive oil
- 1/2 onion, diced
- 2 garlic cloves, crushed
- 2 anchovies
- 1 can crushed tomatoes
- 1 tbs tomato paste
- Salt
- Fresh basil
- Goat's cheese and/or bocconcini
- Fresh basil to garnish

### Method

#### Pizza base

*Use the pesto pizza recipe*

#### Topping

Roast Pumpkin – Place pumpkin on an oven tray and drizzle, generously with olive oil.

Season and bake at 180oC for 20 minutes or until golden.

#### Napoli

To the oil, add onions, garlic and anchovies and cook gently for a minute. Then add the tomatoes, tomato paste, salt and pepper. Tear in some basil and cook for as long as you can but at least 15-30 minutes.

#### To assemble:

Spread some Napoli, over to dough base and top with roast pumpkin. Then 'dot' the goats' cheese or 'tear' the bocconcini around the pizza. Drizzle with olive oil and cracked pepper. Cook at 180°c for 15 mins. Serve garnished with fresh basil leaves

## Chocolate and Orange Pizza with Vanilla Marscapone



### Method

Mix the marscapone with the vanilla and cream – reserve.

Place the sugar and a cup of water into a pot; add the spices and orange cut into quarters.

Bring to the boil and simmer for 45 minutes.

When cool drain and reserve.

Roll the pizza base and brush with a little olive oil, sprinkle with sugar. Place into a hot oven on a pizza stone or tile.

Cook for 3 minutes and remove. Sprinkle with the two chocolates and orange pieces return to the oven for a further two minutes.

Spoon the marscapone onto the pizza and serve

### Ingredients

#### Pizza base

*Dough as in previous recipe*

#### Topping

- 1/2 cup of milk chocolate buttons
- 1/2 cup of white chocolate buttons
- 1 orange
- 150g castor sugar
- 1 cinnamon quill
- 1 star anise
- 1 vanilla pod
- 100g marscapone
- 100ml cream