

PUMPKIN, FRESH GOATS CHEESE AND ROSEMARY PIZZA

SERVES: 4
PREP: 1.5 HRS
COOK: 15 MINS



INGREDIENTS

PIZZA DOUGH

- 250g pizza (00) flour
- Small pinch of salt
- 35ml olive oil
- 25 tsp instant dried yeast
- 125ml (1/2 cup) cold water

PIZZA TOPPING

- 800g peeled and diced butternut pumpkin
- 2 - 3 tbsp. olive oil
- 1 tsp ground cumin
- 1/2 tsp cumin seeds
- 3 sprigs of rosemary leaves roughly chopped
- Salt and pepper to taste
- 2 x 1/4 cup Tomato passata or pizza sauce
- 2 tsp fresh chopped oregano
- 120g Yarra Valley Cheese Fresh Goats Cheese crumbled
- 2 tsp dried chilli flakes
- 3 tablespoons extra virgin olive oil

METHOD

1. Preheat oven to 180°C.
2. To make the pizza dough, sift the flour into large bowl. Make a well in the centre and add the remaining ingredients. Whisk them together gently using a fork or a spoon. Gradually incorporate the flour. Using clean hands bring the mixture together to form a dough.
3. Transfer to a well-floured benchtop. Knead dough for 5 minutes, stretching as you go. Place the dough back in the bowl. Cover with a clean, damp tea towel. Leave in a warm place to rise for 1 hour, or until doubled in size.
4. Place diced pumpkin onto a baking paper lined oven tray. Drizzle with the olive oil, cumin powder and seeds, rosemary, salt & pepper.
5. Bake in the oven for 20-25 minutes or until cooked, but still a little firm.
6. To assemble the pizzas, turn the dough out onto a lightly floured benchtop.
7. Cut the dough in half. Using a rolling pin, roll out each piece of dough into a round 30 cm pizza base. Place each dough onto a pizza tray.
8. Spread the base generously with the passata or pizza sauce. Top with the roast pumpkin, goats cheese, and fresh oregano.
9. Cook the pizzas in the oven for 12-15 minutes or until the base is golden and crispy.
10. In a small bowl combine the chilli flakes with the olive oil, stir to combine.
11. Drizzle the chilli oil (or just plain extra virgin olive oil if preferred) over the cooked pizzas and serve.



yarra valley cheese

The way cheese should be.