PUMPKIN AND GREEN JAM PIZZA

Ingredients

- ½ butternut pumpkin, peeled and cut into 1cm cubes
- 1 tbsp olive oil
- semolina or plain flour, for dusting
- PIZZA DOUGH
  - 1 tbsp extra virgin olive oil
  - 40g shredded mozzarella cheese
  - 1 tbsp chopped flat-leaf (Italian) parsley
  - 2 tbsp green tomato jam
  - 60ml vegetable oil
  - 12 sage leaves

Method

1. Preheat the oven to 180°C/350°F/ Gas 4. Place the pumpkin on a baking tray, sprinkle with sea salt and freshly ground black pepper and drizzle with the olive oil. Roast in the oven for about 12 minutes or until tender.

2. Lightly dust a clean work surface with semolina or flour, then roll out the dough ball into a rough 30cm square that is about 3mm thick. Transfer pizza base to tray. Prick the pizza base all over with a fork.

3. Brush the base evenly with the green tomato jam. Add the mozzarella and roasted pumpkin then sprinkle over the parsley and season to taste with sea salt and freshly ground black pepper.

4. Cook in the oven for 5-10 minutes or until golden and crisp. While the pizza is cooking, heat the vegetable oil in a small saucepan over medium-high heat. Add the sage and cook for 30-60 seconds until crisp. Remove with a slotted spoon and drain on kitchen paper.

5. Using a pizza paddle or wide spatula, carefully transfer the pizzas to a chopping board or plate. Sprinkle over the sage leaves and serve.