

PUFF PASTRY PIZZAS

6 sheet puff pastry
6 tablespoons tomato pizza sauce
1 kg pumpkin
3 onion
1/2 cup thyme
2 cups grated cheese
1/2 cup parsley
sea salt
cracked black pepper
extra virgin olive oil for drizzling

1. Preheat oven to 250 degrees
2. Slice pumpkin into 2 cm cubes.
3. Slice whole onion in half, then into thinly sliced rings.
4. Place pumpkin, onion, thyme, salt & pepper and 1/4 cup olive oil into a plastic bag. Knot and shake until everything is well mix together
5. Pour contents from bag into roasting dish and bake in oven for about 15-20 mins. Avoid burning.
6. Place pastry on a sheet of baking paper then on a greased oven tray
7. Prick the surface with a fork leaving a 2cm margin around the edge.
8. Put puff pastry sheets in the oven for a couple of mins to crisp the bases. Take out then place on toppings.
9. Spread tomato sauce over pastry then top with grated cheese starting from the outside of the pizza and working inwards
10. Place pumpkin and onion on top of the cheese and cook pizza for 7-10 minutes
11. Remove from the oven and season with salt & pepper, garnish with chopped parsley and drizzle olive oil on top.
12. Cut into slices and serve