

apricots have
already been
cooked.
sprinkle with
cinnamon instead
of pistachios

ROASTED SPICED PEACHES WITH RICOTTA AND ORGANIC HONEY

If pizzas are to keep their status as a special occasion treat, they aren't to be eaten every day. Breakfast can sometimes get a bit mundane: people often eat the same breakfast day after day. Well, next time someone in your family has a birthday, or you just want to spoil them, why not change the routine and make them this pizza? It shows just how special breakfast can be.

MAKES TWO 15 CM (6 INCH) ROUND PIZZAS / SERVES 2

semolina or plain (all-purpose) flour, for dusting
2 x 120 g (4¼ oz) pizza dough balls (see pages 222–224)
½ teaspoon olive oil
185 g (6½ oz/¾ cup) fresh ricotta cheese
2 teaspoons organic honey
1 tablespoon pistachios, thinly sliced

ROASTED PEACHES

3 peaches, halved and stones removed
200 g (7 oz) caster (superfine) sugar
1 star anise
1 cinnamon stick

Preheat the oven to 180°C (350°C/Gas 4).

To make the roasted peaches, place the peaches flesh side down in a deep baking tray. Mix the sugar with 400 ml (14 fl oz) water and pour over the peaches. Add the spices and cover with foil. Cook the peaches for 40 minutes or until tender and slightly softened. Turn off the oven and allow the peaches to cool completely in the syrup before removing the skins. Cut the peaches into smaller wedges, if desired, and set aside.

Place a pizza stone in the oven and preheat the oven to 250°C (500°F/Gas 9) or its highest temperature. Once it has reached the temperature, it will take about 15 minutes for the pizza stone to heat up.

Meanwhile, lightly dust a clean work surface with semolina or flour, then roll out each dough ball into a 15 cm (6 inch) round that is about 3 mm (⅛ inch) thick. Transfer the pizza bases onto pieces of baking paper; this is necessary for transferring the assembled pizzas to the heated pizza stone. Prick the pizza bases all over with a fork or docker.

Brush the pizza bases with the olive oil. Spread the ricotta on the pizza bases, and transfer the pizzas onto the heated pizza stone. Cook the pizzas in the oven for 5–8 minutes, or until lightly golden brown.

Using a pizza paddle or wide spatula, carefully transfer the pizzas to a plate. Arrange the peaches over the top, drizzle with the honey, sprinkle with the pistachios and serve.