

use normal mozzarella instead of buffalo.

ZUCCHINI WITH MOZZARELLA AND LEEK

You have to love a pizza that only has a few ingredients but still looks so damn good when it gets to the table. This pizza takes the humblest of vegetables, the zucchini (courgette), and makes it the hero. If only all things in life could be this simple. If you can't get hold of zucchini flowers, slice a zucchini, grill it briefly with olive oil to soften it, and use it in exactly the same way.

MAKES ONE 30 CM (12 INCH) ROUND PIZZA / SERVES 1-2

Melt the butter in a small saucepan over medium heat. Once the butter has melted, add the leek and cook, stirring occasionally, for 5–8 minutes or until softened. Season to taste with sea salt and freshly ground black pepper. Set aside.

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

Lightly dust a clean work surface with semolina or flour, then roll out the dough ball into a 30 cm (12 inch) round that is about 3 mm (1/8 inch) thick. Transfer the pizza base onto a piece of baking paper; this is necessary for transferring the assembled pizza to the heated pizza stone. Prick the pizza base all over with a fork or docker.

Heat half the garlic oil in a large frying pan over high heat, season the zucchini with sea salt and freshly ground black pepper, and fry in batches for 1–2 minutes or until they have slightly caramelised on one side. Set aside. Repeat with the remaining oil and zucchini.

Mix the pizza sauce, goat's curd, ricotta and garlic confit together in a bowl, then spread evenly over the pizza base. Season. Sprinkle over the shredded mozzarella, cooked leek, chilli flakes, if using, and torn parsley. Arrange the zucchini around the pizza, along with the zucchini flowers and buffalo mozzarella pieces.

Transfer the pizza onto the heated pizza stone. Cook the pizza in the oven for 5–10 minutes or until golden and crisp.

Using a pizza paddle or wide spatula, carefully transfer the pizza to a chopping board or plate. Drizzle with a little lemon-infused oil, finish with the extra torn parsley and serve.

20 g (3/4 oz) butter
70 g (2 1/2 oz/1/2 cup) chopped leek, white part only
sea salt and freshly ground black pepper
semolina or plain (all-purpose) flour, for dusting
170 g (6 oz) pizza dough ball (see pages 222–224)
2 tablespoons garlic oil (use the oil from the garlic confit, see page 233), or vegetable oil
2 zucchini (courgettes), thinly sliced
60 ml (2 fl oz/1/4 cup) pizza sauce (see page 231)
2 tablespoons goat's curd
1 tablespoon fresh ricotta
1 crushed garlic ~~confit clove~~ (see page 233)
40 g (1 1/2 oz/1/4 cup) shredded mozzarella cheese
pinch of dried chilli flakes (optional)
1 tablespoon torn flat-leaf (Italian) parsley, plus extra, to serve
6 zucchini flowers, flower part only and stamen removed
40 g (1 1/2 oz) buffalo mozzarella cheese, torn into pieces
drizzle of lemon-infused oil, to serve

use zucchinis instead of flowers