Butternut Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

Dough

- 1 pkg of yeast
- 2 cups of hot water
- 3 tbsp of vegetable shortening
- 1/2 cup of sugar
- Enough flour to form a dough

Sauce

- One roasted butternut squash
- 4 carrots chopped coarsely
- 3 stalks of celery chopped coarsely
- 1 Onion quartered
- 2 or 3 cloves of garlic chopped coarsely
- Vegetable stock or chicken stock
- Garam Marsla
- Ginger
- Cumin
- Butter
- salt and pepper
- Apple cider vinegar
- brown sugar
- heavy cream
- tobasco

Toppings

- Tempura Eggplant
- Mozzarella cheese
- Sun-dried tomatoes
- Spinach

Instructions

The day before

- Make soup
- When you make the dough dissolve sugar and shortening in hot water until warm then add yeast. If water is too hot it will kill the yeast and your dough will not rise. Allow finished dough to rest until doubled. Punch the dough down and wrap in plastic wrap and place into the refrigerator until the next day.

The day of pizza making

- thinly slice eggplant and sprinkle salt on eggplant. Allow eggplant to purge for at least 30 minutes. Rinse eggplant with water. Dip into tempura batter and fry until crisp and slightly golden.
- Preheat oven to 450 degrees. Form dough and apply a thin layer of soup. Layer the pizza with spinach and cheese. Top with tempura eggplant and sun-dried tomatoes. Bake on a pizza stone for 10 or 15 minutes until cheese is melted and crust is finished baking.

Butternut squash soup

- Toss butternut squash in oil, salt and pepper and broil until golden and fragrant.
- Saute onions, celery, and carrots until soft.
- Add garlic and cook until fragrant.
- Add stock, squash, and spices and simmer until soft.
- When soup is finished, puree in small batches in a blender or use an immersion blender to puree the soup. When soup is homogeneous push through a sieve. After, add brown sugar, heavy cream, tobasco and heavy cream until your desired taste and consistency is reached.