



Trio Pizza

NIBBLEDISH CONTRIBUTOR

Ingredients

Lebanese Bread or Pizza Base (super thin ones)
Pumpkin (preferably sweet one)
Posciutto
Goat Cheese
Pinenuts (Optional)
Thyme
Garlic (Optional)
Black pepper

Instructions

This pizza is such a symphony of flavour and for this reason all ingredients are essential apart from the pinenuts.

Even the goat cheese haters voted for this pizza so it might be worth trying your luck converting your partner if he/she hates goat cheese.

I love this with spicy wine to cleanse the palette, and go for more and more!

Cut some pumpkin into about 1-2cm dice and bake them, coated in a little olive oil, infused with garlic and thyme, until cooked and golden brown. Take them out and let them cool, you can do this a couple of days before you want to make the pizza.

Whenever you want to make a pizza, thaw out a slab of the Lebanese (we always keep

some in the freezer in case we feel like a pizza) bread, on top of this put some of the pumpkin, as much or as little as you like, and roughly fork them through. Sprinkle pinenuts and thyme, then break up some goat's cheese and put this amongst the pumpkin and then cover over the top with strips of prosciutto. Drizzle a little olive oil over the top and grind on a bit of black pepper.

Stick it in a pre-heated 200 degree oven and cook it till it looks done. Cheese ought to be soft and bubbling, prosciutto a little crisp, but the pizza crust still elastic. Usually only takes about 5 minutes.