



Pizza1889 Halloween Pumpkin special

This month is all about Pumpkin. The sweet flavours of roasted pumpkin make a perfect seasonal base to replace the more traditional tomato sauce often used in Pizza.

An unusual and extremely tasty Pizza 1889 Special this month is

Pumpkin creamà with spinach, fior di late, caramelised balsamic onions and teardrop red peppers.

This uses a wonderful combination of flavours – worked around a pumpkin base. Pizza1889 make 3 new specials each month. The New specials are available early for Halloween and on sale in stores from 24th October

For those a little more adventurous – Pizza1889 have shared their Halloween Pizza recipe below – have a try at home and see for yourself how good it tastes.



RECIPE:

Pumpkin creamà with spinach, fior di late, caramelised balsamic onions and teardrop red peppers.

Ingredients:

For the base:

350g strong bread flour,

1tsp yeast, 1tsp salt, 1tsp olive oil, plus extra for drizzling.

For the sauce:

1 medium size pumpkin, 1tsp salt&pepper, 50ml of thick double cream.

For the Toppings:

Baby spinach leaves, fior Di late mozzarella, homemade caramelised balsamic onions and teardrop red peppers can substitute with roasted red peppers if you do not have).

Method:

Preheat the oven to 240C. Place two baking trays in to warm.

For the base:

In a large bowl, stir together flour, yeast, and salt. Make a hole in the centre and pour in 200ml warm water and olive oil and bring together using hands until you have a soft, fairly wet dough. Flour a worktop or flat surface and knead by pulling and stretching the mixture for 5 minutes until smooth.

Cover in a bowl with a tea towel and leave to stand.

For the pumpkin base:

Peel the pumpkin and cut into small pieces, add little of salt and pepper and splash of extra virgin oil. Place the baking tray covered with foil in preheated oven and bake until pumpkin is soft. Once pumpkin is cold enough, add a double cream and blend until comes as a smooth purée.

For the caramelised balsamic onion:

Cut the onion into half rings and place them into baking tray with brown sugar and extra virgin oil. Roast them covered with foil for 20 minutes, then remove the foil and leave for extra 10 minutes to catch a golden colour. Mix the caramelised onions with balsamic vinegar glaze before putting on the pizza.

Making the pizza base:

Roll the dough, giving it a little knead if it has risen slightly, then separate into two and roll into balls.

On a floured surface, roll out to around 25cm diameter or, if you are feeling adventurous, go for the traditional method by opening the base in a circular motion using the palms of your hands.

Put the bases onto greaseproof paper and set aside.

Topping:

Spoon the pumpkin purée over the base using the back of a spoon. Leave an inch base uncovered around the edge. Add the topping by placing the spinach leaves evenly onto the base. Cover the base with mozzarella. Place the caramelised balsamic onions and teardrops on top.

Cooking the pizza:

Remove the two heated baking trays from the oven. Lift the pizzas on the parchment paper onto the baking tray and bake for around 10 minutes until crisp, swapping shelves halfway through.

Finish with a little extra olive oil before serving.

Happy Halloween from all @Pizza1889

