

# roast pumpkin pizza

**Equipment:**

knife, chopping board, measuring cup and spoon, grater,

**Ingredients:**

roast pumpkin pieces

pasatta- (crushed tomato)

12 sage leaves, torn

200gms mozzarella, grated

½ to 1 chilli -depending on how hot it is- chopped

pizza base

**method**

-Hot oven 200-220c, fan-forced.

Spread a layer of pasatta on top of pizza base. Scatter with pumpkin, chilli and grated mozzarella.

Sprinkle over the sage leaves.

Bake in oven for 15 -20 minutes.

Slide off tray onto oven rack to cook for 5 minutes to crisp base (optional).

To serve slice into 30 pieces. (cut on a bread board, not on tray).

