

# roast pumpkin pizza

## **Equipment:**

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

## **Ingredients:**

roast pumpkin pieces

pasatta- (crushed tomato)

12 sage leaves, torn

200gms bocconcini balls, torn up

1 tspn dried chilli flakes

pizza base

## **method**

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

Spread a layer of pasatta on top of pizza base. Scatter with pumpkin, chilli flakes and torn bocconcini.

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)

