ROASTED BUTTERNUT, SWEET POTATO & RED ONION PIZZAS
with Stilton, Toasted Walnuts

This delightful combination of ingredients adds up to a wintery pizza of note.

INGREDIENTS

DOUGH
- 2 cup (500 ml) cake flour
- 1 tsp (5 ml) salt
- 1 tsp (5 ml) instant dry yeast
- 1 tsp (5 ml) sugar
- 1 Tbsp (15 ml) olive oil
- ± 180 ml lukewarm water
GARLIC & ROSEMARY OIL
• 3 Tbsp (45 ml) olive oil
• 3 garlic cloves, finely chopped
• 3 Tbsp (45 ml) fresh rosemary leaves
• Coarse salt

TOPPING
• 1 medium butternut, peeled and cut into chunks
• 2 large sweet potatoes, peeled and cut into chunks
• 3 small red onions, cut into quarters
• Olive oil for drizzling
• Fresh rosemary sprigs
• Salt and pepper
• 100 g SPAR Marksbury Select Danish Blue Cheese, crumbed
• 50 g walnuts, toasted and chopped
METHOD

1. Preheat the oven to 200°C. Combine dry dough ingredients in large bowl. Add the oil and warm water and mix until it comes together to form a soft dough.

2. Knead on a floured surface for 5 minutes or until smooth and elastic. Cover and leave in a warm place for at least 1 hour.

3. Meanwhile, place the butternut (including the seeds), sweet potato, red onion and a few sprigs of rosemary on a baking tray. Drizzle with olive oil and season. Roast for 1 hour, then set aside and tear into smaller pieces.

4. Turn heat up to 240°C.

5. Divide dough into 2. Flatten and press each piece onto baking trays or pizza stones, making them as thin as possible. Brush generously with olive oil and sprinkle with garlic, rosemary leaves and coarse salt.

6. Bake for 8 – 10 minutes or until golden and crispy.

7. Top the pizzas with the roasted butternut, sweet potato and onion. Sprinkle with blue cheese and toasted walnuts.

8. Serve with rocket and Parmesan.

TIP:
This dough can be made in advance. Simply allow the dough to rest for 2 hours (this is ‘proofing’, which improves the volume and texture), then cover and refrigerate until ready to use.