

## Roast Pumpkin and Feta Pizza

### Ingredients

- ¾ cup tepid water
- 1 x 7gm sachet dried yeast
- Pinch salt
- Pinch sugar
- 2 cup plain flour
- 2 Tbsp olive oil
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- Toppings
- Wild Appetite Tomato & Basil Pizza Sauce
- Roast Pumpkin
- Feta
- Caramelised onions
- Pinenuts
- Mozzarella

### Method

Gently mix together the water, yeast, salt and sugar. Stand for 5 minutes, or until bubbles appear on the surface. Sift the flour into a large bowl. Add the yeast mixture and oil. Mix to form a soft dough. Turn out on to a lightly floured surface. Knead for 8 minutes. Shape dough into a ball and place in a lightly oiled bowl. Cover loosely with cling wrap and place in a warm, draught-free area for 40 minutes, or until dough has doubled in size. Punch dough down and roll into desired shape. Top with toppings and bake in a preheated 200°C oven for 15-20 minutes, until crisp and golden. Serves 2-4