

Ingredients

Roast pumpkin pieces, roast capsicum, roast eggplant, grated beetroot, sliced mushroom, finely sliced red onion, mozzarella cheese, tomato/basil puree, (prosciutto optional).

Make the dough about two hours before you cook.

It's your basic dough recipe:

1 tspn dried yeast,

1 tspn salt, 100 ml (4 oz) warm water, a splash of good olive oil and about 150 g (5 oz) of plain sifted flour.

Method

Whisk up the yeast, salt, oil and water in a bowl and leave for 15 minutes.

Add flour and knead for 10–15 minutes. Place it in a large bowl greased with olive oil, cover and let sit for an hour and a half. Push it down flat, cover again and leave it for another fifteen minutes.

Now you're ready to roll it out.

For the toppings we dice some pumpkin in 1 cm (1/2 inch) chunks and roast it in the wood-fired oven with rosemary and garlic in a baking tray. A splash of your good olive oil over the top first.

We also roast some eggplant and capsicum separately.

Spread the base with a tomato/basil puree and then scatter the pumpkin pieces around.

Sprinkle with grated beetroot, sliced fresh mushrooms, roasted capsicum and eggplant, finely sliced red onion. Sprinkle some mozzarella cheese



HOT TIP

We scoop out the coals when we're done and throw them in the fire pit located next to the oven, and spend the rest of the evening round the campfire. Bewdafool.

We set out some tasty ingredients, but we've found that less is more in pizza toppings.

over the top (not too much) and bake in a hot oven (about 4 minutes should do it).

Kick back with a glass of wine and enjoy (or make another one with prosciutto on top — also very good).