

BAKE

A four seasons **PIZZA**

Celebrate the seasons with this
tasty four seasons pizza!

Autumn

Roast cubes of butternut squash in the oven for 30 minutes then mash them and add butter, salt and pepper. Spread the mash over your pizza and top with feta, pine nuts and thyme leaves if you like.



Summer

Spread the tomato puree over a quarter of the pizza and sprinkle on slices of courgette, pepper, tomatoes and sweetcorn and some grated cheddar. Add basil leaves after cooking if you like.



Winter

Roast chopped potatoes in the oven for 30 minutes then mash and add butter, salt and pepper. Spread the mash over a quarter of the pizza and top with roast parsnips, cannellini beans and rosemary. Top it off with a tasty harissa honey glaze, made by mixing $\frac{1}{2}$ tsp of harissa paste with $\frac{1}{4}$ tsp honey and a dash of oil.



Try your own toppings, too! Just remember to keep it seasonal. Send us a picture of what you make using the details on page 21.

HOW TO MAKE THE BASE

INGREDIENTS

- 500g plain flour
- 2 tsp salt
- $\frac{1}{2}$ tsp dried yeast
- 400ml of warm water
- Oil

HOW TO MAKE

1. Put the flour and salt in a bowl.
2. Mix the yeast into the water.
3. Pour the liquid into the flour and mix, or use a standing mixer, until it forms a ball. Add more flour if needed.
4. Knead for 5–7 minutes or until shiny.
5. Oil your dough, put it in a covered bowl and leave until it has doubled in size (2–4 hours).

This recipe should make two big pizzas. Use your hands to stretch your dough out into a pizza base. Or you can use ready-made pizza bases if you prefer.

COOK

Cook your pizza for 10–20 minutes at 220°C/Gas Mark 7, until the edges have turned golden.

Spring

Smash wild garlic leaves, pine nuts, hard cheese, a little oil and lemon juice together to make a pesto. Heat some oil in a pan and fry the remaining wild garlic, rocket and spinach until it's wilted. Spread pesto on the base and top with wilted greens.