

Seasonal Pizza

Season: All

Makes: 2 × 26 cm pizzas

Fresh from the garden: seasonal vegetables and herbs!

This recipe uses one quantity of our [Basic Pizza Dough](#).

Suggestions for pizza toppings:

- Select two or three ingredients such as:
 - ham, tomato & mozzarella
 - mushroom & ricotta
 - potato & rosemary
 - pumpkin & feta
 - red onion, black olive & rosemary
 - thin slices of ham, fresh pear & rocket
 - ... or fresh seasonal tastes of your own!
- Consider thin slices of fresh vegetables like potato, onions, pumpkin and zucchini.
- Try different kinds of cheese like parmesan, ricotta or feta.
- Preserves and pastes are great toppings, e.g. pesto, tapenade, olives or roasted peppers.
- Use fresh herbs like basil, oregano, parsley, rosemary, sage, thyme ...

What to do:

1. Preheat the oven to 200°C.
2. Divide the [Basic Pizza Dough](#) in half.
3. Scatter some flour on the workbench and roll each piece of dough into a thin pizza base about 25 cm in diameter.
4. Sprinkle flour on the trays, then carefully lay the pizza bases on the trays.
5. Arrange your topping on top.
6. Place the pizza in the oven.
7. Your pizza will need to bake for about 10–15 minutes, depending on your oven.
8. Transfer the cooked pizza to the chopping board using a spatula.
9. Cut the pizzas into slices so there is a slice for each of your diners.
10. Serve the pizza with fresh toppings of your choice, and a drizzle of extra-virgin olive oil if desired.