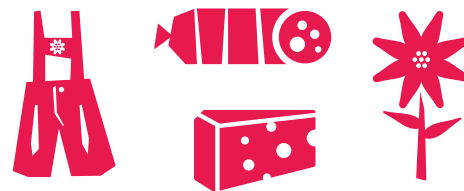


# Pumpkin Pizzette



## INGREDIENTS

*Yields 4 Servings*

### Dough:

500g all purpose flour  
 1½ tsp salt  
 8.5g active dry yeast  
 approx. 3dl water  
 1 tbsp butter

### Topping:

180g peeled chestnuts, finely sliced  
 1 tbsp butter  
 ½ dl water  
 ¼ tsp salt  
 pinch cayenne pepper  
 ½ tbsp. butter  
 300g winter squash, coarsely grated  
 1 shallot, chopped  
 1 dl water  
 ½ tsp salt, a little pepper  
 180g Swiss Lady Alpine Cheese, coarsely grated  
 25g pumpkin seeds, toasted and coarsely chopped

## DIRECTIONS

### Dough:

Mix flour, salt and yeast in a bowl. Add water and butter to combine.

Knead thoroughly to form a smooth dough - 10 to 15 minutes.

Add dough to a medium, oiled bowl, cover with a clean kitchen towel and let rise at room temperature until doubled in size - about 1 hour.

### Topping:

Preheat oven to 180°C.

Sauté the chestnuts in ½ tbsp. butter until lightly browned - about 5 minutes.

Add water, cover and bring to a simmer. Cook covered for 5 minutes then remove lid and continue cooking until the liquid has completely evaporated. Remove chestnuts from pan and reserve.

Add the remaining butter to the same pan and sauté the squash and shallots until softened - 8-10 minutes. Season with salt & pepper. Remove from heat and allow squash to cool.

Divide dough into 12 equal portions and form into balls. Roll dough balls into circles (approx. 11 cm diameter) and place on two baking sheets lined with parchment paper.

Top each dough circle with pumpkin, chestnuts and Swiss Lady and sprinkle pumpkin seeds on top.

Bake for 20 minutes until cheese is melted and crust is golden brown.

**En Guata!**