



Bottled with love, for the joy of living

BUTTERNUT SQUASH, PORTOBELLO MUSHROOM, CAMELIZED ONION & HAZELNUT PIZZA

PAIRED WITH

2019 BARBERA

REDWOOD VALLEY, MENDOCINO COUNTY



INGREDIENTS

1½ lbs whole wheat pizza dough (store bought) at room temperature

½ butternut squash, about 1½ lbs, seeds scooped out

2 tsp extra virgin olive oil, divided

1 small clove garlic, chopped

1 tsp fresh thyme

Pinch freshly grated nutmeg

1 large yellow onion, halved and thinly sliced

¼ tsp herbes de Provence

2 Portobello mushrooms, stemmed, halved and sliced into ¼-inch thick pieces

½ cup low-fat cheese

¼ cup hazelnuts, coarsely chopped

Pinch each sea salt and freshly ground black pepper

Whole wheat flour for dusting the pizza stone or baking sheet

INSTRUCTIONS

Preheat oven to 425°F. Brush squash flesh with olive oil and place flesh side down on a baking sheet. Bake 40 minutes.

Cool to handle. Scoop squash out and transfer to a food processor. Add 1 tsp olive oil, garlic, thyme, nutmeg and a pinch of salt and pepper. Blend until smooth.

Heat 1 tsp olive oil in a large skillet on medium high. Add onion and herbes de Provence. Cook until onions brown. Reduce heat to medium low, stir until caramelized. Remove from heat.

Heat a large skillet on medium and brush with olive oil. Add Portobello mushrooms in a single layer, brush tops with oil and cook until soft and golden brown. Season with salt and pepper. Remove from heat.

Ready pizza dough into a shape that will cover a 15-inch pizza stone or baking sheet. Sprinkle sheet with flour to prevent dough from sticking, and stretch dough over top. Spread squash purée onto dough, leaving ½-inch of crust at the edge. Top with mushrooms and caramelized onions. Dollop with cheese, and sprinkle with hazelnuts.

Place pizza in oven and bake until crust is golden brown at the edges, and pizza is cooked through, 15 to 20 minutes.

Transfer to a cutting board, cut into slices and serve.