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roast vegetable pizza

with PDO huile d'olive de Provence

For 1 pizza:

For the dough:
- *250 g flour type 00 (or T55)*
- *150 ml lukewarm water*
- *5 g salt*
- *A pinch of sugar*
- *10 g fresh baker's yeast*
- *1 tbsp **PDO huile d'olive de Provence***

For the garnish:
- *1 small courgette*
- *1/2 aubergine*
- *2 tbsp ricotta*
- *1 tbsp red pesto*
- *1 handful of grated Parmesan*
- *1 tbsp pumpkin seeds*
- ***PDO huile d'olive de Provence***
- *Salt, pepper*

For 150 g red pesto:
- *30 g of Provence almonds*
- *1 clove of garlic*
- *50 g sun-dried tomatoes (drained)*
- *30 g grated Parmesan*
- *5 tbsp **PDO huile d'olive de Provence***
- *1 tbsp lemon juice*

Preparation: 30 min
Cooking: 10 min
Resting time: 1h30

Prepare the dough: dissolve the yeast in 50 ml of lukewarm water with a pinch of sugar. Leave for 5 min to start foaming. In a bowl, combine flour and salt. Make a well and pour in the rest of the water and yeast, then the olive oil. Knead for 10 min until the dough formed is smooth and elastic. Cover with a damp cloth and leave to rest for 90 min at room temperature.
Cut courgette and aubergine into thin slices. Brush them with olive oil and season with salt and pepper. Roast the slices for 10 minutes in the oven at 200°C until they are tender and lightly browned.
Prepare the red pesto: in a blender, reduce the almonds and the garlic to powder. Add the sun-dried tomatoes (drained) and blend until smooth. Stir in grated Parmesan and blend again briefly. Drizzle in olive oil whilst blending until the mixture is mostly smooth but still has a slightly granular texture. Season by adding the lemon juice and 1 pinch of Espeletter pepper, and season with salt and pepper to taste.
Stretch out the dough and brush it with a drizzle of olive oil. Spread out the red pesto evenly, then top with the roasted vegetables. Add small pieces of ricotta and sprinkle with Parmesan.
Bake for 7 to 10 min at 250°C (or 1.5 min to 2 min at 485°C if you have a pizza oven). After taking it out of the oven, sprinkle with pumpkin seeds and a drizzle of olive oil.

What about the olive oil?

We advise you to use an intense-tasting PDO huile d'olive de Provence for its aromas of fresh grass, raw artichoke sometimes rounded off with banana, hazelnut, fresh almond and tomato leaf.

You can also use one of these PDO olive oils: Vallée des Baux-de-Provence, Nîmes, Aix-en-Provence, Corse - Oliu di Corsica.

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