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La Zucca D'Oro: Pumpkin Pizza Recipe

La Zucca D'Oro brings together the autumn flavors of sweet pumpkin and savory salsiccia with creamy burrata and a touch of pumpkin seed oil – an irresistible pumpkin pizza recipe that blends Italian charm with cozy autumn vibes.



PREP	BAKE	TOTAL
30 min	2 min	32 min

Ingredients

for 2 pizzas

For the pumpkin cream:

- [ ] 1 pcs Hokkaido pumpkin – *small*
- [ ] salt
- [ ] pepper
- [ ] nutmeg

For the topping:

- [ ] 2 pcs pizza dough balls
- [ ] Fior di Latte – *mozzarella*
- [ ] 2 pcs salsiccia
- [ ] 2 pcs burrata
- [ ] pumpkin seed oil
- [ ] pumpkin seeds

Method

Pumpkin cream

1. Peel and seed the Hokkaido pumpkin and cut it into cubes. Boil in water until soft and purée. Season to taste with the spices.

Pizza topping

1. Stretch out the pizza dough and spread it with the cooled pumpkin cream.
2. Top with Fior di Latte and salsiccia and bake in the pizza oven at the right heat until golden brown.
3. Spread the burrata over the pizza, drizzle with pumpkin seed oil and garnish with pumpkin seeds as you like.

Photos, tips & questions
Scan or visit pizzastunde.com/en/pumpkin-pizza-recipe/

INGREDIENTS & OVENS AT PizzaLaden.at