

Squash, Kale & Bacon Pizza

Ingredients

Crust

- 1 teaspoon active dry yeast
- 7/8 cup (200g) lukewarm water
- 3 cups (360g) all purpose flour (replace 1 cup with infused flour)
- 1 teaspoon (6g) salt
- 2 tablespoons (25g) oil

Toppings

- 2 cups butternut squash, cubed
- 6 slices of bacon
- 1 cup kale, roughly chopped
- 1 cup mozzarella, fresh, shredded
- 1 cup fontina cheese, shredded
- 1/2 cup tomato sauce
- 2 tablespoons olive oil
- 2 teaspoons safe, fresh or dried
- 1/2 teaspoon crushed pepper flakes
- salt
- pepper
- honey, to drizzle (opt for infused honey)
- parmesan, to serve

Instructions

- Begin by making the crust. In a small bowl, dissolve the active dry yeast, with a pinch of sugar or drizzle of honey in 2 tablespoons of lukewarm water. Let the yeast and water sit at room temperature for 10 minutes, until the mixture has bubbled and expanded.
- In a separate bowl, add flour and salt and mix to combine. Once ready, add the dissolved yeast, olive oil and mix and knead to combine - by hand or with a

stand mixer - until you've made a soft smooth dough. Be careful not to over-knead the dough: it should barely clean the sides of the bowl and hold together, but can still look fairly rough on the surface.

- Once kneaded, place the dough in a lightly greased bowl, cover and allow to rise until puffy and roughly doubled in volume, about 90 minutes.
- While the dough is rising, prepare the toppings. Preheat the oven to 400F.
- On a baking sheet, add butternut squash, sage, 1.5 tablespoons olive oil, a pinch of salt and pepper, and toss to combine. Transfer the baking sheet to the oven and roast for 15-20 minutes, until the squash is just tender and can be pierced with a fork. Remove from the oven and set aside.
- Meanwhile, heat a cast-iron pan or heavy bottom skillet to medium-high heat, add bacon and cook until crisp. Remove from the heat and allow to cool. Once cooled, chop into bite-sized pieces.
- In a medium bowl, add chopped kale, remaining .5 tablespoon of olive oil and a pinch of salt. Using your hands, massage the olive oil into the kale until tender. Set aside.
- When the dough is ready, begin to make the pizza. Remove dough from the bowl, transfer to a floured surface and divide the dough in half, for two pizzas, or leave it whole for one pizza. Shape the dough into balls and allow to rest for another 10 minutes.
- Preheat the oven to 450F. If you are using a pizza stone, warm it at this time.
- Once the dough has rested, on a lightly flour surface, using your hands, shape the dough into the desired shape and thickness. If using a pizza stone, shape them on a floured peel. If using baking sheets, shape them on floured baking sheet.
- Once shaped, cover the dough with tomato sauce, roasted butternut squash, massage kale, cooked bacon, a sprinkle of red pepper flakes and a mixture of shredded cheese.
- Transfer the pizza into the preheated oven on a pizza stone or a baking sheet and bake for 8-10 minutes until the crust is golden brown and the cheese has melted. Keep a watchful eye to ensure it does not burn.
- Once cooked, remove from the oven, top with a drizzle of honey and sprinkle of parmesan cheese to serve.

Notes

Makes 1 large pizza or 2 small pizzas.

To cut down on prep time, use prepared pizza crusts and simply infuse the meal with the infused honey drizzled on the finished pizza.