



Roast Pumpkin & Feta Pizza with Melanesian Mango Pour Over Sauce

Ingredients

- Ready Prepared, Pre-cooked Pizza Bases
- [Wild Appetite Toasted Garlic Bread Dipper \(Olive Oil\)](#)

Topping

- [Wild Appetite Melanesian Mango Pour Over Sauce](#)
- 200g Roast pumpkin, cubed
- Mozzarella Cheese, grated
- 1 Red onion, sliced
- 30ml [Wild Appetite Merlot Wine Jelly](#)
- 150g Feta cheese, crumbled
- Pinenuts
- Fresh Basil
- Sea salt & freshly ground black pepper



Method

To roast the pumpkin, place on an oven tray and pour over some [Wild Appetite Toasted Garlic Bread Dipper \(Olive Oil\)](#). Allow to roast until slightly browned and crispy.

While the Pumpkin is roasting, fry the sliced onion in a frying pan until soft. Add the [Wild Appetite Merlot Wine Jelly](#) and allow the onions to caramelize in the wine jelly.

Preheat your [Pizza Maker](#).

Brush the pizza base with [Wild Appetite Toasted Garlic Bread Dipper \(Olive Oil\)](#)

Spread the pizza base with [Wild Appetite Melanesian Mango Pour Over Sauce](#) and top with grated mozzarella cheese. Top with roast pumpkin, caramelized onion, feta cheese and pinenuts.

Place in the pizza cooker and close the lid, turn temperature dial to 2.5 and cook for around 5-7 minutes.

Serve topped with fresh basil