

Butternut Squash and Apple Flatbread

Ingredients

1 recipe LKA Pizza Dough

115 g butternut squash, diced

1 tbsp + 1 tsp olive oil

1/4 tsp cinnamon

1/2 tbsp maple syrup (or choice of sweetener)

1/4 shallot, diced

1 large kale leaf, chopped

1/2 granny smith apple, diced

1 tsp olive oil

1/8 tsp salt

Pinch pepper

25 g goat cheese, crumbled

Instructions

1. Prepare pizza dough and allow dough to proof while preparing the other ingredients.
2. Preheat oven to 400 degrees and line a baking tray with parchment.
3. In a bowl toss the squash, 1 tbsp olive oil, cinnamon, maple syrup, salt and pepper.
4. Transfer squash to the baking tray and roast until tender. Set aside to cool.
5. In the same bowl toss the shallot, kale and apple together with 1 tsp olive oil and set aside.
6. Use potato masher or fork to mash cooled roasted squash.
7. Spread proofed dough onto a parchment lined baking tray.
8. Use spoon or spatula to spread mashed squash all over dough.
9. Sprinkle apple / kale mixture evenly over squash on dough.
10. Sprinkle cheese evenly over.
11. Bake for 10-15 minutes or until dough is golden brown and firm and veggies are cooked.