

SMOKED PANCETTA PIZZA WITH
BUTTERNUT SQUASH & SAGE

Gary Parsons, *H&B Executive Chef*

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Whatever we do, from sourcing amazing food
to delivering it on time,
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an absolute dedication to honest, authentic, remarkable food.

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Ingredients

SERVES 1

CA129 Smoked Pancetta, Slices	4 Slices
SN076 Arla diced mozzarella	40g
IT031 Galbani Mascarpone	60g
Pizza dough, hand stretched	120g
Flour and Semolina, for dusting	20g
Butternut Squash, 10mm diced and cooked	50g
Sage	3 leaves

Method

1. Pre heat the oven to the highest setting, if using a domestic oven. Place a pizza stone on the middle rack of the oven.
2. Spoon the Mascarpone in middle of the dough and carefully spread around leaving an edge. Evenly sprinkle the diced mozzarella, the cooked butternut squash, then place the pancetta slices and finish with the sage.
3. Slide the pizza onto the pre heated stone and bake for 5 minutes, if using a domestic oven.



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with Butternut squash and Sage

Smoked Pancetta

Produced in Parma, pancetta is cured pork belly with salt and spices (ground peppers, garlic, nutmeg, fennel, black pepper). It is then air dried for at least three months.

Arla Pro Diced Mozzarella

The smaller cut size means a quicker melt time, creating an even coverage of mozzarella when melting over a pizza. However, this mozzarella still has the same quality of taste and texture.

Galbini Mascarpone

Young, milky and supple in texture, fresh cheeses are much loved by chefs for their ability to carry other flavours while imbuing dishes with a lactic vitality. This Italian marscapone does just that, combined with other rich flavours.
