

Caramelised capsicum, tomato & goat's cheese pizzas



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Preparation 25 mins | Cooking 55 mins | Serves 6

- 2 yellow capsicums
- 1 red capsicum
- ¼ cup olive oil
- ½ cup caster sugar
- 2 tbs white balsamic vinegar
- 2 fresh pizza bases
- 2 garlic cloves, finely chopped
- 250g mini roma tomatoes, halved lengthways
- 75g Kalamata or black olives
- Olive oil cooking spray
- 100g soft goat's cheese, roughly crumbled
- 25g baby rocket leaves
- Extra virgin olive oil, to serve

STEP 1 Halve capsicums lengthways, remove seeds and cut the flesh into thick strips. Heat 1 tbs oil in a medium frying pan over medium heat. Add capsicums and cook for 4-5 minutes until skin slightly caramelises. Add sugar and 1 tbs vinegar. Stir until sugar dissolves. Reduce heat to medium-low and cook, stirring occasionally, for 40-45 minutes until caramelised. Stir in remaining 1 tbs vinegar. Set aside.

STEP 2 Preheat oven to 220°C/200°C fan-forced. Place pizza bases onto baking trays. Combine remaining 2 tbs oil and garlic in a small bowl. Drizzle garlic mixture over pizza bases. Top with tomatoes and olives. Spray with oil. Bake for 10 minutes until bases are crisp.

STEP 3 Top pizzas with warm caramelised capsicums. Sprinkle with goat's cheese and rocket. Drizzle with extra virgin olive oil, slice and serve.