

RECIPE

# Leek, Pear & Walnut Pizza



Ready in **30 minutes**

Serves **2 pizzas**

## Tags

Seasonal, Vegetarian, Gluten Free Option

## Ingredients

- 3 large or 4 smaller leeks
- olive oil
- 1 lemon
- 2 pears
- 60g walnuts
- 10g rosemary
- 2 spelt pizza bases
- 100g blue cheese

## Preparation

1. Start by preheating your oven to the highest possible setting. Make sure your oven shelf is near the top of the oven.
2. Trim the leeks and slice them in half, lengthways. Wash them well and slice at a sharp angle into 1cm strips
3. In a frying pan, gently stir-fry the leeks in 2 tbsp olive oil for 4-5 mins until starting to soften. Season with salt, pepper, and a dash of lemon juice.
4. Quarter the pears, lengthways, cut out the core then slice each piece into 4 wedges. Coat with a dash of oil. Coat the walnut pieces in a little oil and season with salt. Strip and finely chop the leaves from 1 large rosemary stalk.

5. Divide the leeks across the 2 pizza bases. Scatter over the sliced pear. Crumble over the blue cheese. Sprinkle over the walnuts and rosemary.
6. If the pizzas start look a bit crowded with ingredients, save some cheese and walnuts and add to your salad at the end. Finish with a grind of pepper.
7. Slide the pizzas directly onto the oven shelf (this helps to crisp the base). Cook for 6-8 mins, until the cheese on top has melted and the edges are starting to colour. The timing may vary depending on the oomph of your oven.
8. Serve alongside your pizza, fresh from the oven.

## Tips

Serve with a fresh green salad