

Pumpkin Pizza with Crispy Sage

Yield: 1 min
Total Time: 75 min

Recipe from: <https://www.recipeschoose.com/recipes/gold-medal-italian-bread-recipe>

Ingredients:

- 2 1/4 teaspoons rapid rise yeast
- 1 cup warm water
- 1 pinch sugar
- 3 1/2 cups gold Medal Better For Bread Flour
- 1 teaspoon salt
- 1 tablespoon olive oil
- corn meal for spreading on pizza peel
- canola oil for frying sage leaves
- 10 sage leaves fresh
- 1 cup pumpkin puree
- 1/4 teaspoon ground nutmeg
- black pepper Salt and, to taste
- 2 cups cheese shredded Gouda