

Tomato, Mozzarella, Eggplant & Basil Pizza

The Dough

Ingredients

(makes 3-4 medium size pizza bases)

- 4 cups unbleached bread flour
- 1 3/4 cups water (approximately)
- 1 teaspoon salt
- 1 teaspoon yeast (or 1 cup of leaven for sour dough)

Directions

1. Mix flour, yeast and salt in a suitable bowl. Add the water gradually and mix with a strong spoon. Increase or decrease the water according to desired dough consistency. Knead the dough, cover it and let it rise until double in size.
2. Divide the dough into 3 or 4 pieces (about the size of a tennis ball). Shape the pieces into balls, place them on a floured board, cover them and let them rest for a few minutes.
3. Roll out the pieces on a floured board to a thickness of about 5mm and place them onto greased pizza trays. Cover them and let them rest for a few minutes before adding the toppings.

Tomato sauce

Ingredients

- 1 tsp crushed garlic
- 400 g peeled tin tomatoes or the equivalent fresh tomatoes
- 2 tablespoon olive oil
- 1 dried bay leaf
- 1 teaspoon dried oregano
- 10 torn basil leaves
- 1 teaspoon salt
- ¼ cup red wine

Directions

1. Fry garlic with oil in sauce pan until fragrant.
2. Add tomatoes and all other ingredients in sauce pan and cook to desired consistency mashing the tomatoes with a fork as they cook.

Topping Ingredients

- 2 large aubergines (eggplant)
- 2 Tablespoons Olive Oil
- 4 teaspoons sea salt
- 300g La Casa Del Formaggio Mozzarella
- (or Sweet Cheese), sliced
- ½ cups basil leaves finely chopped
- 3 large tomatoes

Directions

1. Slice aubergine into rings 5cm thick. Place in roasting dish. Brush with the olive oil & shake over the sea salt. Bake for 15 minutes on 200°C. Remove from dish and chop aubergine into small pieces
2. Slice tomato thinly and place all toppings on pizza base.

Baking

1. Bake pizzas in preheated oven at its highest setting (255°C). For a good pizza, the baking will take 15 minutes and often longer.
2. For electric ovens the bottom shelf is more suitable while for gas ovens the top shelf is more appropriate.