

# Tomato and Eggplant Pizza

**Season:** Summer

**Type:** Main

**Serves:** 32 tastings

**From the garden:** Eggplant, tomato & basil



<b>Equipment:</b>	<b>Ingredients:</b>
Kitchen Aid mixer Rolling pin x 2 Large bowl x 1 Wooden spoon x 1 Chopping boards and knives Measuring cups Measuring spoons Baking trays x 2 Spray oil Serving plate x 5	<b>For the pizza dough:</b> 4 cups self-raising flour 2 cups Greek yoghurt 1 teaspoons salt  <b>For the topping:</b> 5 eggplants (finely chopped) 20 cherry tomato (cut into quarters) 1 sprig basil (finely chopped) 4 tablespoons olive oil 2 cups shredded Mozzarella cheese ½ teaspoon salt 10 grinds of pepper

## What to do:

1. Heat oven to 180C.
2. Prepare all of the ingredients based on the instructions in the ingredients list.
3. Put the pizza dough ingredients in a Kitchen Aid mixing bowl fitted with a dough hook, set the speed to 3 and knead for 4 minutes.
4. Turn the dough out onto a lightly floured bench and divide the dough into 2 equal pieces for making 2 pizzas.
5. Use a rolling pin to roll out each piece of dough to fit the size of the baking tray.
6. Spray the baking trays with oil and put the dough on the baking trays.
7. Put all the ingredients for topping in a large bowl. Toss gently.
8. Divide the topping into 2 portions and put a portion onto each pizza.
9. Bake pizzas in the oven for 15 minutes or until the edges have browned.
10. Cut pizza into 16 pieces per tray and serve into 5 large serving plates.