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by ewfood

Veggie Pizza

Ingredients

1 eggplant
2 fl oz.. olive oil
1 clove garlic, crushed
Salt & Pepper
1 small tin tomato paste
a box of cherry tomatoes
1 tsp. organum
3 oz. soft goat's cheese

Servings

4

Person

Preparation

- 1 Preheat the oven to 200°C
- 2 cut the egg plant into thick rounds, and lay flat on the baking sheet
- 3 spread the cherry tomatoes on the baking sheet
- 4 generously sprinkle the vegetables with olive oil and salt and pepper and bake for 20minutes
- 5 in a small saucepan combine 4 tbsp. olive oil with the minced garlic and saute on a low heat until the garlic is infused with the oil, allow to cool while the vegetables are baking
- 6 once the vegetables are baked turn the egg plants over and spread a thin layer of tomato paste
- 7 crush the tomatoes with a fork and pile them on top of the egg plant
- 8 top this off with a few drops of the garlic infused oil, organum and cheese
- 9 return to the oven and bake for a further 10 minutes.

Cooks Note

Serves 4
