Posted on 17 September 2012

by ewfood

Veggie Pizza

Ingredients

1 eggplant
2 fl oz.. olive oil
I clove garlic, crushed
Salt & Pepper
1 small tin tomato paste
a box of cherry tomatoes
1 tsp. origanum
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, origanum and cheese
9. return to the oven and bake for a further 10 minutes.

Cooks Note

Serves 4