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Eggplant Pizza Crust

Ingredients

1 eggplant, sliced into quarter inch rounds
4 tomatoes, sliced
4 tbs olive oil
3 cloves garlic, peeled
2 cups mozzarella cheese, grated
2 tbs basil
1/4 cup sea salt
Salt and pepper to taste

Preparation

- 1 Preheat the oven to 205 C.
- 2 On a baking dish, put the garlic and tomatoes and drizzle about 2 tablespoons of olive oil. Bake for 40 minutes.
- 3 On a plate, lay your eggplant slices to make the 'crust'. Sprinkle a some salt on every layer until about 3 layers. The slices will sweat in 15 minutes.
- 4 Gently wipe the sweat off your eggplant crust and toss them with olive oil in a bowl. Set aside.
- 5 Remove the tomatoes out of the oven. Place the eggplant slices in rectangular or circular pattern in a baking sheet. It's best if you just overlap one after the next in 3 rows.
- 6 Put the baking sheet in the oven and cook for 15 minutes.
- 7 Work on your tomatoes and peel carefully then toss them in a bowl with your roasted garlic, salt and pepper. Crush them altogether using a fork. You may use a mixer but don't overdo it to avoid water sauce. Set aside.
- 8 Once you cooked the eggplant crust, put on the tomato sauce and sprinkle with mozzarella cheese and basil. Put it back in the oven and cook for 15 minutes.
- 9 Serve immediately.

Cooks Note

Serves: 2
