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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