Eggplant, Bocconcini and Garden Herb Pizza

Season: Autumn
Type: Big Dish
Difficulty: Intermediate
Serves: 4 at home or 20 tastes
Fresh from the garden: eggplant, herbs, rocket or spinach
Recipe Source: Adapted from Stephanie Alexander 'Kitchen Garden Cooking with Kids'

Equipment
- Chopping board
- Knife
- Garlic crush
- 1 and ½ cup measures
- Fry pan
- Wooden spoon
- Tablespoon measure
- Scales
- Mixing bowl
- Oven tray
- Egg lift
- Pizza Cutter

Ingredients for Tomato Sauce
- 2 cups tomato puree
- 3 shallots
- 2 cloves garlic

Ingredients for the topping
- 1 tub Bocconcini
- 2 eggplant
- 4 tablespoons olive oil
- Fresh herbs
- 60 grams parmesan or tasty cheese
- Handful of rocket or spinach
- 2 quantities of pizza dough

What to do
- Pre-heat oven to 200*c
- Lightly oil and flour oven tray
- Knead dough lightly and shape into a round ball
- Roll out and place onto prepared tray
- Peel onion and garlic and chop finely
- Heat olive oil in fry pan and gently cook the onion and garlic but do not brown
- Add fresh tomatoes and tomato puree
- Simmer gently until the mixture is reduced
- Wash, dry and finely chop the herbs
- Wash the eggplant and slice thinly then place them in a bowl and drizzle with the olive oil, salt and pepper and chopped herbs
- Cut bocconcini into small pieces
• Grate the parmesan and set aside
• Wash rocket and set aside
• Chop extra oregano and basil, set aside
• Spread the prepared base with tomato sauce
• Layer bocconcini and eggplant on top
• Drizzle with the olive oil and herb mixture
• Bake for 12 minutes or until golden
• To serve cut into pieces and sprinkle with extra oregano, basil, parmesan and rocket.

Some things we learned
Knead kneading the dough is to push firmly so that the mixture becomes uniform and smooth
Reduction a reduction is when you gently simmer something so that it thickens and the flavour intensifies
Bocconcini is a tasty semi-soft Italian cheese

Recipe for Pizza Dough

<table>
<thead>
<tr>
<th>Equipment</th>
<th>Ingredients</th>
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<tbody>
<tr>
<td>2 Bowls</td>
<td>½ cup lukewarm water</td>
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<tr>
<td>Teaspoon measure</td>
<td>2 teaspoons dried yeast</td>
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<tr>
<td>Scales</td>
<td>½ teaspoon white sugar</td>
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<tr>
<td>Spatula</td>
<td>2 teaspoons olive oil plus extra for brushing</td>
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<tr>
<td>Pastry brush</td>
<td>200 grams plain flour</td>
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<td>½ teaspoon sea salt</td>
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</tbody>
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What to do
• Place water, yeast and sugar in a bowl
• Mix with a fork and stand for 5 minutes until frothy
• Stir in oil
• Add flour and salt to yeast mixture and bring together with a spatula
• Once combined knead dough until smooth
• Brush another bowl with oil and tip in dough
• Cover with a clean tea towel and leave in a warm, draught free place for 90 minutes
• Tip onto lightly floured bench and knead briefly
• Shape into a ball and return to bowl
• Cover again and let stand for another 30 minutes
• The dough is now ready to shape and use for your pizza

Try using wholemeal flour for a delicious and healthy change!!!!