

Sicilian aubergine pizzas



Ingredients

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| <ul style="list-style-type: none">• ½ x 500g bag ciabatta bread mix• olive oil• 2 medium aubergines• 1-2 tsp dried oregano• 150g crème fraîche (or veggie alternative)• 4 tbsp grated parmesan | <ul style="list-style-type: none">• 2 tbsp sultanas• 2 tbsp pine nuts• ½ small red onion, finely chopped• a handful rocket• a couple of tbsp to serve fresh vegetarian pesto |
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Instructions

1. Make up the bread mix following the pack instructions, but adding 1 tbsp of oil into the water to mix in. Cover and leave in a warm place until the dough has doubled in size.
2. Meanwhile, cut the aubergines into ½ cm-wide slices. Brush both sides of each slice with some olive oil, season and sprinkle with a little oregano. Heat a griddle pan and grill the aubergine slices over a medium heat for a couple of minutes on each side until charred and soft. Keep going until all the slices are cooked.
3. Heat the oven to 220C/fan 200C/gas 7. To assemble the pizzas, halve the dough and, using a little extra bread mix or flour, roll out each half to a thin pizza on a baking sheet. Mix the crème fraîche with 2 tbsp of the parmesan and some seasoning and spread over the bases. Arrange the aubergine slices on top and scatter with the sultanas, pine nuts, onion and remaining parmesan. Bake for 12-15 minutes, or until the bases are crisp, and tops bubbling. Add the rocket and spoon on some pesto if you like.



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