

- PANCETTA & AUBERGINE Pizza -

dinner > Pancetta & Aubergine Pizza



serve a 37cm Pizza and ready in about 30 minutes

Shopping LIST:

1 Aubergine, 50g Grated Cheese, 100g Pancetta, 60g Mozzarella

Method:

- Place a griddle pan and heat over a high heat. After a few minutes, add 5 thin slices aubergine, drizzle with olive oil and grill until softened and just begin to char.
- Sprinkle a little flour over your hands and on the work surface. Open the dough ball (*make your own pizza dough*) by flattening and stretching the dough with your fingers, or by rolling the dough with a rolling pin. You should get about a **37cm** flatten pizza base.
- Spread the tomato sauce* evenly over the base with the back of a metal spoon. Add **50g grated cheese**, aubergine, **100g pancetta**, then **60g mozzarella**, torn into chunks and drizzle with olive oil.
- Cook the pizza on the top of the stove for **14 minutes** at **200°C** fan.

Tomato Sauce:

- Blend all: **200g** canned tomatoes, **2** garlic cloves, a pinch of salt, a pinch of pepper, **1/3 tsp** spicy paprika, **1tsp** dried oregano and **1tsp** soy sauce.



"bon appétit"

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