



EGGPLANT PIZZA

Ingredients:

- 1 x 25cm pizza base
- 125grams Ricotta cheese
- ½ medium Eggplant, *cut into thin slices*
- ¼ red Onion, *thinly sliced*
- 12 Kalamata olives
- 6 slices Pancetta
- 10 Basil leaves, *roughly torn*

Method:

- Pre-heat oven to 180°C.
- Layer pizza base with ricotta. Top with eggplant, onion, olives, pancetta and basil.
- Cook in oven for 15 minutes or until base is golden brown.

To Serve:

- Serves 2.