



THE
GOURMET
GOAT
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Easy Peasy Frying Pan Ricotta & Aubergine Pizza

Ingredients

For the dough

- 1 cup self raising flour, plus more for dusting
- 1/2 cup water

For the toppings

- 4 tbsp olive oil, plus a little extra
- 1 garlic clove, thinly sliced
- 200g passata
- 1 small aubergine, sliced into discs
- 100g goats milk ricotta
- small handful mint, roughly chopped
- extra virgin olive oil, for drizzling

Method

1. Tip the flour and water into a bowl and mix.
2. Add more flour as required until the dough is soft and elastic but workable.
3. Roll or hand-shape the dough into a pizza base the same size as a large frying pan.
4. Next, make the sauce. Heat 1 tbsp olive oil in a pan and add the garlic.
5. Sizzle gently for 30 secs, making sure the garlic doesn't brown, then add the passata.
6. Season well and bubble for 8-10 mins until you have a rich sauce - add a pinch of sugar if it tastes a little too tart. Set aside.
7. Heat 2 tbsp oil in the frying pan and add the aubergines in a single layer (you may have to cook in batches).
8. Season well and cook for 4-5 mins on each side until really tender and golden. Transfer to a dish and cover with foil to keep warm.
9. Heat the remaining 1 tbsp of oil in the pan and carefully lift the dough into it. You may have to reshape it a little to fit.
10. Cook over a low-medium heat until the underside is golden brown and the edges of the dough are starting to look dry and set - this should take about 6 mins, but it's best to go by eye.
11. Flip over, drizzle a little more oil around the edge of the pan so it trickles underneath the pizza base, and cook for another 5-6 mins until golden and cooked through.
12. Spread the sauce over the base and top with the warm aubergines and dot with spoonfuls of ricotta. Scatter with mint and drizzle with a little extra virgin olive oil just before serving.