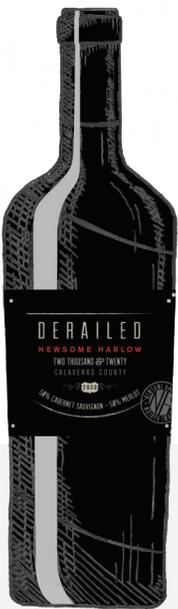


EGGPLANT PARMESAN PIZZA



Pair With:
2020 Derailed

For the eggplant:

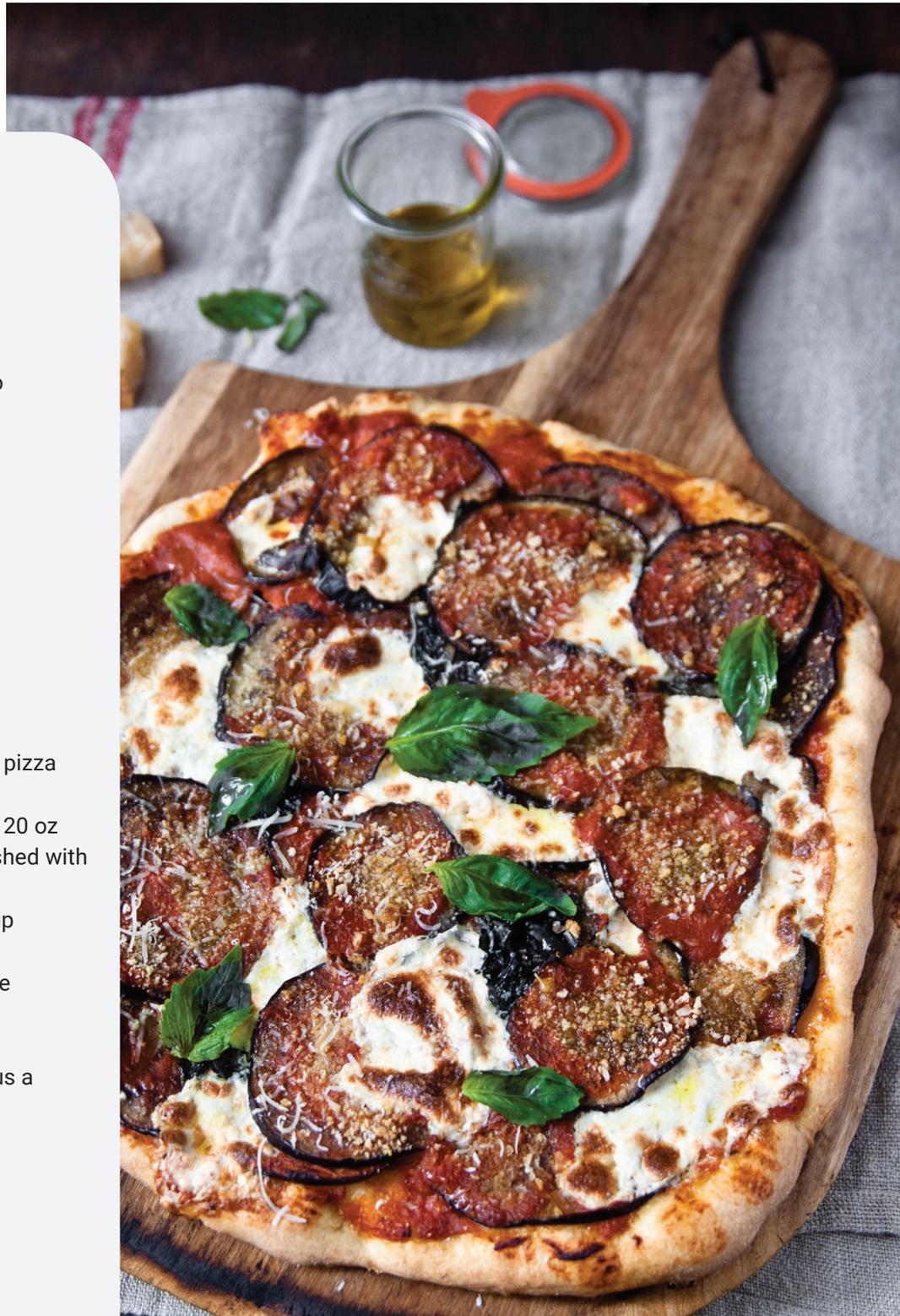
- 1 small eggplant (about 1/2 lb) cut into 1/4-inch-thick rounds
- 1 ½ teaspoons Kosher salt
- 2 cups Italian breadcrumbs
- ½ cup grated Parmesan (about 1 oz)
- Salt and freshly ground black pepper
- ½ cup all-purpose flour
- 2 large eggs
- 3 tablespoons olive oil

For the pizza:

- 16 oz fresh pizza dough or homemade pizza dough, recipe below
- 1 to 1 ½ cups marinara sauce or about 20 oz canned whole peeled tomatoes, crushed with your hands
- 1 cup shredded mozzarella plus 1/4 cup
- 4 oz ricotta cheese
- 2 tablespoons grated Parmesan cheese
- 2 teaspoons Italian seasoning
- 1 teaspoon garlic powder
- 2 tablespoons fresh basil, chopped, plus a handful to garnish

Homemade pizza dough:

- 2 cups bread flour
- 1 teaspoon yeast, not quick acting
- 1 teaspoon sea salt
- 3/4 cup warm water
- 1 teaspoon olive oil and more for rising



Page Two: How To Make The Best Pizza Ever

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Mix all dry ingredients in a medium bowl, then add water and olive oil. Mix with a wooden spoon until formed together. On a well-floured board, knead the dough until smooth. Place back into a bowl with a bit of olive oil and flip the dough until it's covered with olive oil. Place dough in a warm place and let rise until doubled, about an hour. The dough will be ready to work with.

To make the eggplant:

In a large bowl, toss half of the eggplant slices and 1 teaspoon Kosher salt; transfer salted eggplant to a colander set over bowl. Repeat with remaining eggplant and salt. Let stand until eggplant releases liquid, about an hour. Arrange eggplant slices on a triple layer of paper towels; cover with a triple layer of paper towels. Firmly press each slice to remove as much liquid as possible, then wipe off excess salt.

While eggplant is draining, adjust an oven rack to the lower-third of the oven, place a large rimmed baking sheet on the rack, and preheat oven to 425° F. In a pie plate or shallow dish, combine breadcrumbs, Parmesan, salt and pepper. Set aside.

Combine flour and ½ teaspoon pepper in a large zip-top bag; shake to combine. Beat eggs in a pie plate. Place 8 to 10 eggplant slices in bag with flour, dip in eggs, let excess egg run off, then coat evenly with breadcrumb mixture. Set breaded slices on another cookie sheet. Repeat with remaining eggplant.

Remove preheated baking sheet, add the oil to the baking sheet, tilting to coat evenly. Place the breaded eggplant on the pan in single layer. Bake until eggplant is well browned and crisp, about 30 minutes, switching and rotating baking sheets if needed after 10 minutes, and flipping eggplant slices after eggplant crisps. Do not turn off oven.

To make the pizza:

Set a rack in the oven to the middle position. Preheat the oven and a pizza stone, if using, to 500° F for at least 30 minutes.

Mix mozzarella (minus 1/4 cup), Parmesan, ricotta, Italian seasoning, garlic powder and 2 T chopped basil in a small bowl. Dust a work surface lightly with flour and roll out the pizza dough into a 12- to 14-inch circle. Transfer the dough to a large piece of parchment paper, reshape the dough if necessary.

Spoon some sauce evenly over the dough. Dollop cheese mixture onto the dough. Lay eggplant slices on top of the cheese mixture, then top with 1/4 cup of mozzarella.

Once the oven is preheated, slide the pizza on the parchment paper onto the stone or a baking sheet. Bake for 12 to 14 minutes or until browned. Remove the pizza from the oven and allow it to rest for 5 minutes before slicing. Garnish with basil leaves.