



eggplant pizza



**gorgonzola and walnut
pizza**



garden pizza

*Be creative,
use your favorite
toppings!*

Picnic Pizzas

Eggplant Pizza:

1 medium eggplant, sliced thin
olive oil
minced garlic
chopped tomatoes
dry oregano
black pepper
grated romano cheese
1 pound Claro's fresh pizza dough

Garden Pizza:

sliced Onion
sliced fresh bell pepper
2 fresh tomatoes
minced garlic
black pepper
dry oregano
grated romano cheese

Roll pizza dough in a ball, set on floured surface, cover and allow to proof until dough ball doubles in size. Oil the bottom of a 12" pizza pan. Roll the dough lightly and stretch to fit pizza pan top. Pour about a tablespoon of oil on dough and a nice spoon of minced garlic. Use your hand to spread around on top of dough surface, covering completely to the edges.

For garden pizza....at this point, place tomatoes, then peppers and onions and romano cheese.

For eggplant pizza...ladle about 8 ounces of chopped tomatoes in top, keeping about 1/2" from the edge. Layer eggplant slices on top, overlapping in a circle. Sprinkle with a good handful of romano cheese, sprinkle with pinch of oregano and black pepper. Drizzle a little olive oil on top (olive oil spray works great).

Place pan into 450 degree preheated oven on lower rack. Bake for about 15 minutes, or until nicely browned. It can be eaten immediately or eaten at room temperature at your picnic, with a lovely glass of wine...buon appetito!