

RECIPE



PIZZETTA WITH SPICY AUBERGINE RAGOUT

INGREDIENTS (10 PIZZAS)

- 80 g aubergine
- 40 g onion, red
- 10 g garlic
- 10 g rosemary, fresh
- 20 ml olive oil
- 50 g sieved tomatoes
- salt, pepper, chilli
- 10 Röstli Rounds
- 100 g goat cheese, grated

PREPARATION

1. Finely chop the aubergine, onion, garlic and rosemary and sear everything with olive oil in a frying pan.
2. Add the sieved tomatoes and season to taste with salt, pepper and chilli.
3. Finally add the goat cheese.
4. Fry the Röstli Rounds 3-5 minutes in the deep fryer on 175 °C (350 °F) or 15-20 minutes in the oven on 220 °C (425 °F).
5. Spread the aubergine ragout over the Röstli Rounds with a scoop and bake for 5-10 minutes in the oven on 220 °C (425 °F).