



## Certified Organic Vegetables and Herbs

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### *Eggplant and Zucchini Pizza with Basil and Cherry Tomatoes*

This is an absolutely delicious, gourmet pizza to make for guests, or as a treat for yourself and your family. If you don't have Fontina cheese, mozzarella or another combination of cheeses is just as good.

Makes one 10-inch pizza

1 medium zucchini  
1 Japanese eggplant  
4 to 6 tablespoons virgin olive oil  
Salt  
Pepper  
12 cherry tomatoes, halved or quartered  
1 clove garlic, finely chopped  
2 oz. mozzarella cheese, grated or thinly sliced  
2 oz. Fontina cheese, grated  
3 tablespoons basil, finely chopped  
Parmesan  
Fresh herbs (thyme, parsley, basil), finely chopped  
10-inch pizza crust, preferably homemade

Slice zucchini and eggplant diagonally into pieces 3 to 4 inches long and ¼ inch thick. Heat 2 tablespoons of the olive oil in a large skillet, add a layer of the vegetables, and turn them over immediately to coat both sides with oil. Fry on each side until lightly browned—the eggplant will take longer than the zucchini—then set them on paper toweling to drain. Cook all the zucchini and eggplant in this way, making sure the oil is hot at the start of each batch. Season well with salt and freshly ground black pepper.

Dress the tomatoes with a tablespoon of the oil, the garlic, and salt and pepper. Drain tomatoes before putting them on a pizza.

Preheat oven to 500° F and if using a pizza stone, warm it for 20 minutes.

Shape the pizza dough and place it on the pizza pan or hot stone, and brush with olive oil. Distribute most of the mozzarella and Fontina, then the basil. Arrange the zucchini and eggplant slices in overlapping layers with the tomatoes in and among them. Finish with the rest of the mozzarella and Fontina cheese.

Bake pizza in upper third of oven for about 8-12 minutes, or until the edges and bottom are well browned. Remove the pizza from the oven and garnish it with freshly grated Parmesan and the herbs.

Variation: Pesto can also be used to garnish the pizza in place of Parmesan and herbs.

\*Above recipes from [The Greens Cook Book](#) by Deborah Madison with Edward Espe Brown