

Curried Vegetable Pizza

Prep: 1 hr

Cooking: 1 hr

Other: 1 ½ to 2 ½ hrs for kneading and rising

Total: 2 hrs, plus 1 ½ to 2 ½ hrs for kneading and rising

Ingredients

1 ¼ lb. Basic Pizza Dough

1/3 cup (2oz) raisins

¼ cup (2 fl. Oz.) extra virgin olive oil

1 yellow onion, thinly sliced

1 eggplant, about 6 oz, cut into ½ inch dice

2 fresh green chili peppers such as jalapenos or poblanos, seeded and chopped

3 fresh plum tomatoes, peeled and chopped, or canned plum tomatoes with their liquid, chopped

1 potato, peeled and cut into ½ inch dice

1 Golden Delicious apple, peeled, cored and diced

1 tblsp. curry powder salt and freshly ground pepper

6 tblsp. pine nuts

Make the pizza dough. Shape the dough into 1 large pizza and let rise again for about 20 minutes, as directed in the dough recipe. While the dough is rising, in a small bowl, soak the raisins in water to cover for 30 minutes. Meanwhile, preheat an oven to 450 ° F. If using a baking stone or tiles, place in the oven now.

In a frying pan over medium heat, warm the oil. Add the onion and sauté until lightly golden, about 5 minutes. Add the eggplant, chilies, tomatoes, potato, apple and curry powder and stir well. Cover partially and cook over low heat until very tender, about 30 minutes. If the mixture begins to stick to the

pan bottom, add a few tablespoons water. Season to taste with salt and pepper. Drain the raisins and add them to the frying pan along with the pine nuts. Cook, stirring occasionally, for another 2 minutes.

Cover the pizza dough with the curried vegetables. Transfer the pizza to the oven and bake for 10 minutes. Reduce the oven temperature to 400 degrees F and bake until the crust is golden, about 10 minutes. Serve immediately.

Serves 4. Makes 1 pizza.