

Eggplant & Mushroom Pizza with Fontina and Goat Cheese

Recipe by Ariana Sherlock
Torii Mor Winery

Serves: 3-4 people



WINE PAIRING: TORII MOR 2006 OREGON PINOT NOIR

Ingredients:

1 medium eggplant, cut crosswise into ¼-inch-thick slices	2 garlic cloves, minced
1½ tsp. salt	10 oz. grape tomatoes, quartered
6 Tbsp. olive oil, plus additional for brushing dough	1 16-oz. package of refrigerated pizza dough
1 medium onion, halved and sliced	Flour
1 large portabella mushroom, stem and gills removed, sliced	¼ lb. Italian Fontina, rind discarded and cheese cut into ¼-inch dice
¾ cup packed fresh basil leaves	2 oz. goat cheese, crumbled

Prepare Pizza Toppings: Preheat broiler. Sprinkle eggplant with salt in a colander and let drain in the sink, turning slices occasionally, for about 30 minutes. Rinse eggplant and pat dry, in batches, with paper towels, pressing firmly to remove excess liquid. Brush both sides of slices with oil and form small stacks, then cut

stacks into quarters. Arrange on a baking sheet or shallow baking pan creating one layer (you might need to use more than one pan). Broil, one pan at a time, about 6 inches from heat, turning over once, until golden brown, about 7 to 8 minutes per pan. Let cool to room temperature.

Finely chop the basil and toss with tomatoes and garlic in a bowl, then drain in a sieve set over bowl.

In a large saute pan, heat 1 Tbsp. olive oil over medium heat. Add onions and cook, stirring often, until soft and caramelized, about 8 minutes. Season with salt and pepper and transfer to a bowl to cool. In the same pan, heat another tablespoon olive oil over medium-high heat. Add the sliced mushrooms and cook until the mushrooms give off most of their liquid, about 8 minutes. Season with salt and pepper, and transfer to the bowl with the onions.

Assemble Pizzas: Preheat oven to 500°F. Working on a lightly floured surface, form dough into a ball and flatten to a disc. Holding one edge of the dough in the air with both hands and letting the bottom touch the work surface, carefully move hands around edge of dough (like turning a steering wheel) allowing the weight of dough to stretch it to a round roughly 12 inches in diameter. Lay round on a baking sheet lined with parchment paper.

Brush dough with oil, evenly layer with eggplant, tomatoes, mushrooms, onions, and fontina. Sprinkle goat cheese on top. Bake until crust is golden brown and cheese is bubbling, 12-15 minutes.