

AUBERGINE, GOATS CHEESE & WATERCRESS



Serves:2



Oven Bake:220°C



Minutes:10



INGREDIENTS

100g Diced Aubergine coated in
Garlic Olive Oil

150g Goats Cheese cut into
large chunks

20g Watercress

1 Tsp Lemon Juice

1 Tsp Olive Oil



METHOD

Take a 10" Dr.Oetker Rising Dough
Base from the freezer.

Arrange the diced aubergine and
goat's cheese on the base.

Bake until the dough crust has
risen and gone golden brown.

Toss the watercress lemon juice
and olive oil in a bowl and dress
the cooked pizza.