

Homemade FAVOURITES

Taking your Dough Balls to the next level from MOB Kitchen.

Prep time: 40 mins Cooking time: 20 mins Makes: 4 portions

Tip:

Brushing your Dough Balls over with the garlic butter will create a nice golden glaze on your bake.

Ingredients:

2 aubergines
2 onions (any type you have)
2 1/2 tsp chilli flakes
1200g tinned tomatoes (3 tins)
1 packet of PizzaExpress Dough Balls
(We used a pack of 16. If using a pack of 8 just halve the other ingredients)
2 balls mozzarella
40g Parmesan
1 tsp sugar
bunch of parsley
salt and pepper
olive oil

Method:



1. Preheat oven to 180°C / 356°F.
2. Chop aubergines into small chunks and fry them in an oil-free, non-stick pan until charred, then set aside.
3. Fry chopped onions in olive oil. Once the onions are golden and soft add a pinch of salt, 2 tsp chilli flakes, fried aubergine and mix together.
4. Add tinned tomatoes and cook on a high heat until the mix thickens.
5. Add sugar and a pinch of salt and top with chopped parsley.
6. It's time to add the Dough Balls! Place the Dough Balls and 2 ripped up balls of mozzarella on top of the sauce.
7. Brush melted PizzaExpress garlic butter over the tops of each Dough Ball to create a nice golden glaze.
8. Sprinkle grated Parmesan over the dish, top with pepper and a drizzle of olive oil. Don't forget your chilli flakes!
9. Bake in the oven for 20 minutes until golden brown.

Serve. Eat. Enjoy.... and share with us @pizzaexpress.