

ARCHIVED RECIPES

PIZZA DELITE

Ingredients:

- 1 Gardenia Focaccia
- 150g brinjal
- 1 tbsp olive oil
- 1 green capsicum (sliced)
- 2 tomatoes (cubed)
- A few black olives (seeded and halved)
- 350g canned tuna (roughly flaked)
- Mozzarella cheese (roughly chopped or grated)
- Cheddar cheese (roughly chopped or grated)
- Freshly ground black pepper
- Dried oregano
- Ready made pesto (available at leading supermarkets)

**Cooking Method:**

1. In a non-stick pan, gently saute brinjal in olive oil for 5 minutes. Remove from heat and let cool.
2. Halve focaccia lengthwise and spread pesto generously on the sliced surfaces.
3. Distribute brinjal, capsicum, tomato, olives and tuna equally on both focaccia halves. Season with black pepper and oregano.
4. Top both halves with cheddar cheese followed by the mozzarella. Add according to taste.
5. Bake at 250°C or place under a grill till cheese is melted and mottled brown.
6. Slice and serve hot.