

Homemade FAVOURITES

Vegan Mezze Calzone

Prep time: 60 mins Cooking time: 12 mins Makes: 1 calzone



Ingredients:

- 1 calzone base (see our Dough Ball recipe)
- 3/4 tbsp of PizzaExpress passata (or any you have)
- 10gms of Roquito red peppers (or sweet red peppers)
- 1gmm of smoked chilli powder (any chilli powder will do)
- 10gms of jalapeño peppers
- 10gms harissa paste
- A pinch of garlic granules (if you have them)
- A pinch of oregano
- A pinch of salt and black pepper
- 10gms of garlic oil (or olive oil)
- 10gms of rocket
- 80gms of aubergine

Method:

1. Preheat your oven to 230°C
2. Wash and cut the aubergine in 1cm thick slices
3. Salt both sides of the aubergine and set aside for 10 mins
4. Pat aubergine on kitchen towel to remove the excess moisture and salt
5. Heat a large frying pan on medium to high heat
6. Brush both sides of aubergine with olive oil and sprinkle with salt, pepper and garlic granules
7. Dry fry the cut aubergine slices on both sides
8. Let cool to the touch and chop into smaller pieces
9. Spread 3 tbsp of PizzaExpress passata to over half the pizza base, leaving 3cm around the edge with no passata
10. Add chargrilled aubergine on top of the passata
11. Add jalapeños and roquito peppers
12. Add approx. 4-5 dollops of harissa paste
13. Add the rocket
14. Season with oregano, black pepper and chilli powder then drizzle with garlic oil



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Vegan Mezze Calzone (continued)

15. Dip your finger in water and run your finger along the rim of the dough



16. Fold the dough over to make your calzone then pinch and twist the dough together along the side where the edges meet forming a seal to keep the ingredients inside.



17. Brush with olive oil and top with black pepper
18. Lightly oil your cooking tray and place your calzone on the pan
19. Bake in over 230°C for 12 minutes until nicely browned
20. Prepare your houmous side dip and side salad
21. Drizzle your salad with a PizzaExpress Dressing of your choice

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