

MAKE THIS RECIPE STEP-BY-STEP

INGREDIENTS LIST FOR PIZZA

1 ball of pizza dough,
store-bought or
homemade, at room
temperature

2 cups homemade or
store-bought simple
tomato sauce

1 recipe ratatouille* (see
note)

Extra virgin olive oil

Kosher salt and black
pepper

Corn meal or flour as
needed

Fresh herbs as desired

INGREDIENTS LIST FOR RATATOUILLE -

1/4 cup extra virgin
olive oil

1 large yellow onion,
peeled and diced

3-4 cloves garlic, peeled
and minced

2 red or orange bell
peppers, seeded and

Preparation

- 1 Build a wood fire in your pizza oven and allow it to reach a temperature of at least 500°F / 260°C. If you're baking the pizza in your oven, place a rack on the lowest shelf and preheat the oven to 500°F / 260°C.
- 2 Sprinkle cornmeal or flour over your pizza peel or on an inverted sheet tray, then stretch and pull the dough to make a large circle or rectangle. You can also press the dough into an oiled, rimmed sheet pan for a pan pizza.
- 3 Spoon the tomato sauce over the dough thinly. Then, scatter the ratatouille over the sauce.
- 4 Transfer the pizza to the oven. If using a pizza oven, rotate the pizza a few times to make sure it cooks evenly. In a home oven, you may need to rotate it 180°F / 80°C, so it browns evenly. Let the crust get deeply golden and bubbly.
- 5 Remove the pizza from the oven, drizzle with a bit more olive oil and any fresh herbs as desired.

To make Ratatouille:

Preparation

- 1 Place a Dutch oven or wide pot over medium heat. Add the olive oil, the onions, a sprinkle of salt, and cook for ten to fifteen minutes, until the onions are softened and lightly golden.
- 2 Add the garlic and cook another two minutes.
- 3 Add the peppers, zucchini, eggplant and thyme, season with salt and pepper, give it a good stir and cover. Cook, covered for ten minutes, then uncover the pot and continue to cook until the vegetables are very soft and wilted, about fifteen to twenty minutes. You may get some browning on the bottom of the pot and that's ok.

diced one inch
1 large or 2 small
zucchini, diced into one
inch cubes

1 Asian eggplant, thinly
sliced

2 sprigs fresh thyme or
1/2 teaspoon dried
thyme

1 14 ounce can of diced
tomatoes

Kosher salt and black
pepper

4

Once the vegetables have really collapsed and softened, add the canned tomatoes and continue to cook until the liquid in the pot evaporates and the ratatouille thickens, about another ten minutes.

5

Taste and add salt as needed, then allow the ratatouille to cool completely before using it on the pizza.

Bete'avon!