

*Sausage and Roasted Eggplant Flatbread
Pizza Paired with Chambourcin Reserve 2014*

Pizza Dough Ingredients:

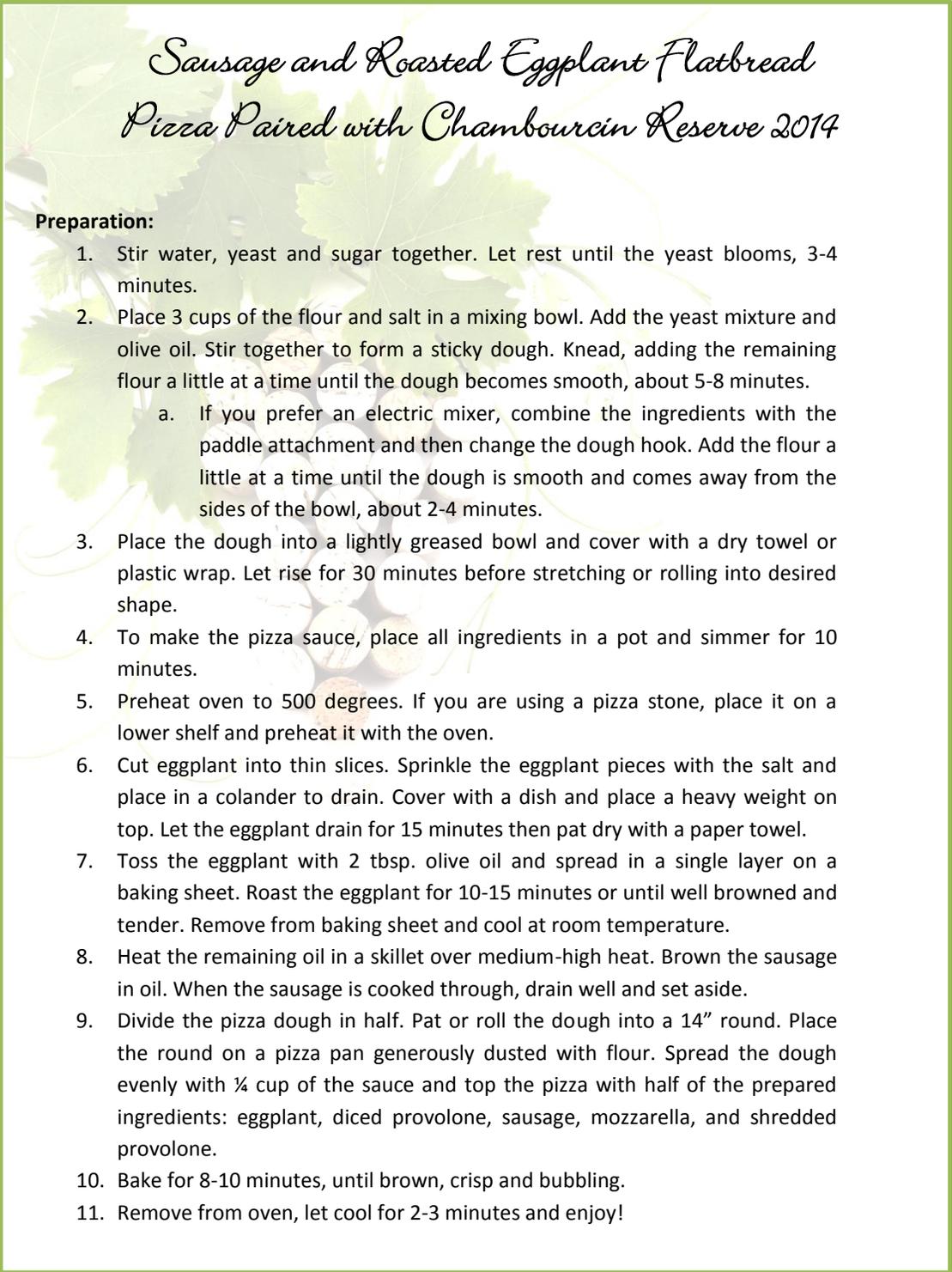
- 1 ½ cup warm water
- ¾ tablespoon dry yeast (1- ¼ ounce package of dry yeast)
- 1 teaspoon sugar
- 4 cups all-purpose flour
- 1 teaspoon salt
- 3 tablespoons olive oil

Pizza Sauce Ingredients:

- 1 ¾ cups tomato sauce or 1, 15 ounce can
- ½ cup tomato paste
- 2 teaspoons sugar
- ½ teaspoon garlic powder
- ¼ teaspoon dried oregano

Pizza Ingredients:

- 1 medium eggplant, (1 lb.) cut into 1-inch pieces
- ½ teaspoon salt
- 3 tablespoons olive oil
- 1 pound Italian style sausage, removed from casing
- 6 ounces provolone cheese (1 ½ cups, half dices, half shredded)
- 6 ounces fresh mozzarella cheese (1 cup) cut into 1/4 inch cubes



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Preparation:

1. Stir water, yeast and sugar together. Let rest until the yeast blooms, 3-4 minutes.
2. Place 3 cups of the flour and salt in a mixing bowl. Add the yeast mixture and olive oil. Stir together to form a sticky dough. Knead, adding the remaining flour a little at a time until the dough becomes smooth, about 5-8 minutes.
 - a. If you prefer an electric mixer, combine the ingredients with the paddle attachment and then change the dough hook. Add the flour a little at a time until the dough is smooth and comes away from the sides of the bowl, about 2-4 minutes.
3. Place the dough into a lightly greased bowl and cover with a dry towel or plastic wrap. Let rise for 30 minutes before stretching or rolling into desired shape.
4. To make the pizza sauce, place all ingredients in a pot and simmer for 10 minutes.
5. Preheat oven to 500 degrees. If you are using a pizza stone, place it on a lower shelf and preheat it with the oven.
6. Cut eggplant into thin slices. Sprinkle the eggplant pieces with the salt and place in a colander to drain. Cover with a dish and place a heavy weight on top. Let the eggplant drain for 15 minutes then pat dry with a paper towel.
7. Toss the eggplant with 2 tbsp. olive oil and spread in a single layer on a baking sheet. Roast the eggplant for 10-15 minutes or until well browned and tender. Remove from baking sheet and cool at room temperature.
8. Heat the remaining oil in a skillet over medium-high heat. Brown the sausage in oil. When the sausage is cooked through, drain well and set aside.
9. Divide the pizza dough in half. Pat or roll the dough into a 14" round. Place the round on a pizza pan generously dusted with flour. Spread the dough evenly with $\frac{1}{4}$ cup of the sauce and top the pizza with half of the prepared ingredients: eggplant, diced provolone, sausage, mozzarella, and shredded provolone.
10. Bake for 8-10 minutes, until brown, crisp and bubbling.
11. Remove from oven, let cool for 2-3 minutes and enjoy!