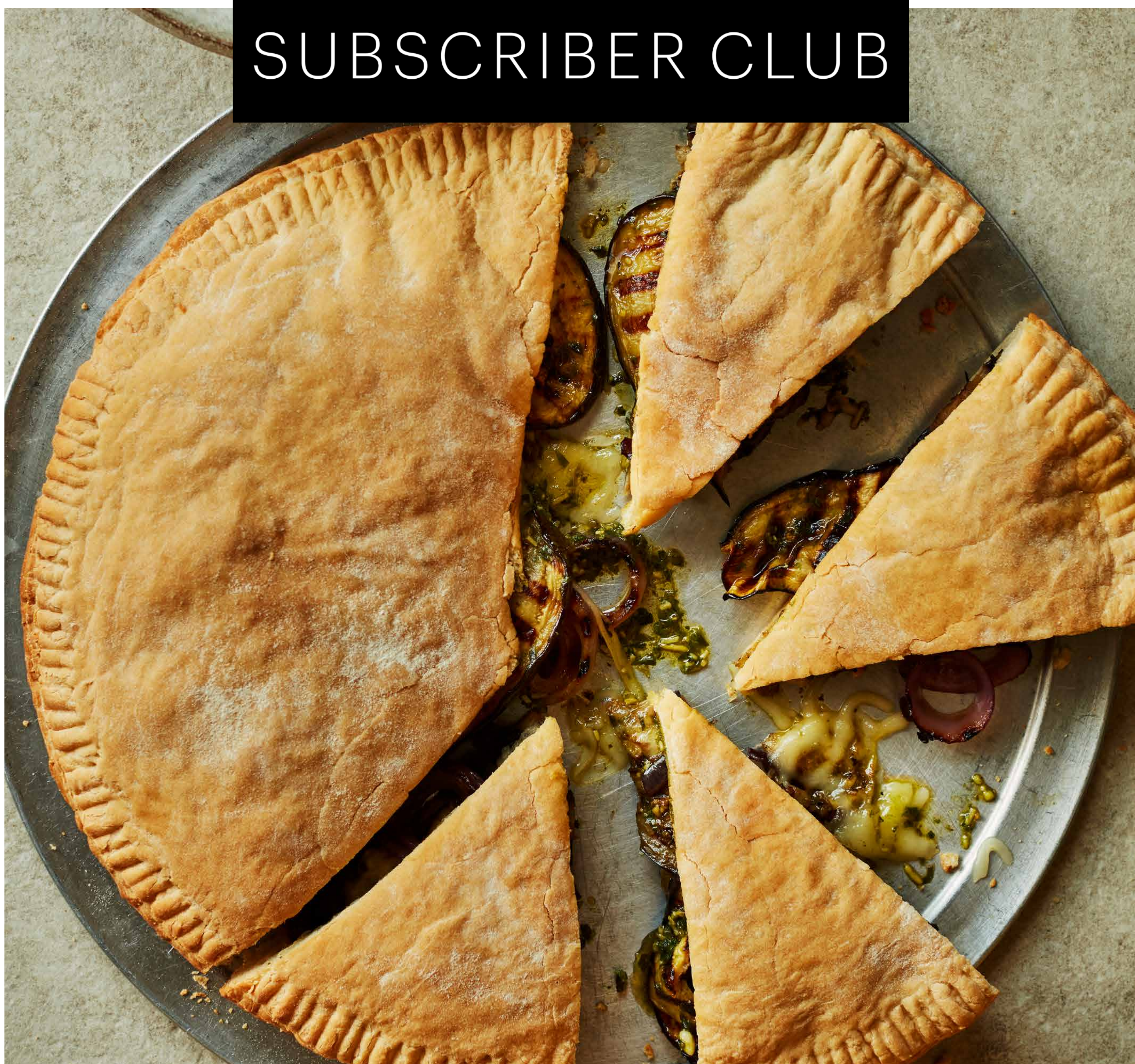


# goodFOOD

## SUBSCRIBER CLUB



## EXCLUSIVE RECIPE

# Smoky aubergine calzone pie

**SERVES** 6-8 **PREP** 25 mins **COOK** 45 mins **EASY** **V**

*Make a calzone feed more by turning it into a pie stuffed with grilled vegetables and oozy mozzarella. **Barney Desmazery***

### For the dough

500g strong white bread flour,  
plus extra for dusting  
7g sachet fast-action dried yeast  
½ tsp caster sugar

### For the filling

1 large aubergine, thinly  
sliced lengthways

1 medium red onion, thickly sliced  
4 tbsp extra virgin olive oil, plus  
extra for the baking sheet

4 tbsp fresh vegetarian pesto  
(shop-bought or homemade; see  
[goodfood.com](https://www.goodfood.com) for a recipe)

100g grated mozzarella  
mixed salad, to serve (optional)

**1** To make the dough, tip the flour into a large bowl, then stir in the yeast and sugar. Make a well in the middle, tip in 300ml warm water and a large pinch of salt, and mix using a wooden spoon until all the flour has been incorporated and you have a soft dough. Turn out onto a lightly floured surface and knead for 5-10 mins until smooth. Tip into a bowl, cover with a clean tea towel and set aside while you make the filling.

**2** Heat a griddle pan over a high heat until smoking. Toss the vegetables in the oil and season well. Griddle the veg, in batches, for about 5 mins on each side until lightly charred and the aubergines are soft. Tip into a bowl, toss with the pesto and season.

**3** Heat the oven to 220C/200C fan/gas 7. Tip the dough out onto a floured surface, divide in two and roll out one half into a 35cm round. Transfer to an oiled baking sheet. Pile the vegetables into the middle, leaving a 2cm border around the edge. Scatter the mozzarella over the veg. Roll out the remaining dough to the same size as the first. Brush the exposed edges of the dough with water and cover with the second round of dough, pressing the edges with a fork or edge of a knife to seal. Bake for 20 mins until golden and crisp. Cut into slices and serve with a side salad.

**GOOD TO KNOW** low cal • 1 of 5-a-day

**PER SERVING** (8) 362 kcs • fat 12g • saturates 3g •  
carbs 50g • sugars 3g • fibre 4g • protein 11g • salt 0.35g