

Mini aubergine pizzas with mozzarella



> 30 min.



Simple



Vegetarian



Zubereitung

1. First cut the aubergines into 1 cm thick slices and place on a baking tray. Then season with salt and chilli flakes and place in the oven at 200 °C for 15 minutes.
2. Then spread the tomato sauce evenly over the aubergines.
3. For the topping, slice the cherry tomatoes and mozzarella balls and layer our mini pizzas first with mozzarella, then spinach leaves, cherry tomatoes and finally sprinkle with Parmesan cheese. Finally, place in the oven for another 5 minutes at 180 °C.

Tip:

For a special flavour experience, we have refined our mini aubergine pizzas with chilli flakes and served them on tasty baguette slices.

Zutaten

- 2 aubergines
- salt
- 1 tsp chilli flakes
- 100g tomato sauce

For the topping:

- 100g cherry tomatoes
- 200g GOLDSTEIG mozzarella ball
- 20g spinach leaves
- 30g Parmesan cheese

Optional:

- Baguette