

PUMPKIN AND EGGPLANT PIE

ingredients

Extra virgin olive oil

2 medium onions finely chopped

Basil leaves kept whole

A loaf of sour dough broken into rustic cubes

A butternut pumpkin cut into cubes

2 cups of tasty cheese grated

Handful rosemary and sage leaves

Bunch of garlic chives

3 cloves of garlic

~~500 grams of ricotta~~ *passata*

Sea salt and ground pepper

Method

1. Chop pumpkin into cubes place in baking dish with olive oil, rosemary and sage leaves, and garlic cloves. Remove cloves after 20 minutes, cook pumpkin until just crunchy
2. Place eggplant in a frypan with your oil and cook until lightly browned. Remove and place in a bowl
3. Place onion, garlic chives in a pan and cook until onion is translucent.
Squeeze out the garlic from your clove.
Add your roasted garlic and passata to the pan. Season with salt and pepper and cook for 5 minutes, remove and place into a bowl.
4. Grease 2 large baking trays then place a layer of pumpkin, followed by a layer of eggplant. Follow with ricotta and cheese
Cover with your passata sauce then finally place your sour dough cubes on the top
5. Place in the oven at 200 degrees Celsius and cook until lightly browned on top about 20 minutes .

*replace ricotta
for passata please*