





## Coca - a classic from Mallorca

The Balearic island of Mallorca (aka Majorca) is one of the Mediterranean's most popular tourist venues. **Coca** is a local favorite, is made of roasted vegetables, baked on a piece of pizza-like dough. There are many variations - on nearby island of Menorca, they're often prepared with the local cheese (mahon) & honey.

This recipe is my own take using store bought dough. There are many recipes online, here's an [authentic version, to make from scratch by Helen Cummins](#).

### Ingredients

1 piece of commercial pizza dough

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1 eggplant

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1 zucchini

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1 red pepper

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2 spring onions

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6 or 8 cherry tomatoes (halved)

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Salt, pepper, olive oil

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Optional spices: pimentón, oregano, thyme or rosemary

### Preparation

Split eggplant, zucchini, pepper & onions lengthwise, and roast in a hot oven (375°F/180°C) until nicely browned - 50 minutes or so.

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Roughly chop the onion, remove peel & slice pepper in strips, scoop out pulp from the eggplant & zucchini

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Stretch a rectangle of dough in a sheet pan on baking parchment. Gently roll up the edges of the dough to make a little border.

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Layer first the onion, then eggplant, zucchini & pepper strips on the dough.

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Sprinkle on salt & pepper (and spices if using), top with cherry tomatoes & a good drizzle of olive oil.

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Bake in a hot oven (375°F/180°C) until dough is golden brown on the edges (mine took about 30 minutes)... and **you're done**.

**Note:**

1. Mushrooms sliced and sauteed in olive oil are a nice addition.
2. It works with puff pastry dough and looks great (bottom photo), but the pastry is pretty fragile. If using puff pastry dough, be sure to prick the entire bottom surface of the dough with a fork to keep it from rising and making a mess.
3. This recipe was prepared outdoors on my Weber electric BBQ. Worked a treat.



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