

Puff Pastry Pizzas!

Ingredients:

- Ready to roll puff pastry
- Tomato puree
- Mozzarella
- Toppings of your choice



Method:

1. Roll out the pastry and cut it in to quarters so you have four equal rectangles.
2. Place the four equal rectangles on to a baking tray with greaseproof paper.
3. Squeeze the tomato puree onto the middle of each rectangle and spread evenly, make sure you leave around 3-4cm of the edge so that you have a crust.
4. Place the mozzarella on top of the tomato puree.
5. Add any toppings you like!
6. Place in the oven at 180°C for 10 minutes or until the pastry is golden.
7. Eat and enjoy!