

Puff Pastry Pizza



Ingredients

- Puff pastry
- 6 tbsp tomato purée
- 1 tbsp tomato ketchup
- 1 tsp dried oregano
 - 75g mozzarella
- Tomatoes, halved

Methods

1. Heat the oven to 200°C.
2. Unroll the pastry, cut into six squares and arrange over two baking trays lined with baking parchment.
3. Use a knife to score a 1cm border around the edge of each pastry square.
4. Bake for 15 minutes, until puffed up but not cooked through.
5. While the pastry cooks, make the sauce and prepare your toppings.
6. Mix the tomato purée, tomato ketchup, oregano and 1 tbsp water.
7. Tear the mozzarella and slice the tomatoes.
7. Remove the pastry from the oven and squash down the middle with the back of a spoon.
8. Divide the sauce between the pastry squares and spread it out to the puffed-up edges.
9. Sprinkle with the cheese, then add your tomatoes and / or chorizo / beef / any other leftovers. Bake for another 5-8 minutes and serve.

Toppings

You can add any bits and pieces of veg or meat you have leftover. I have used a little bit of the chorizo we bought this week and didn't use up and I had a little slice of beef left from Sunday that I chopped up and used.