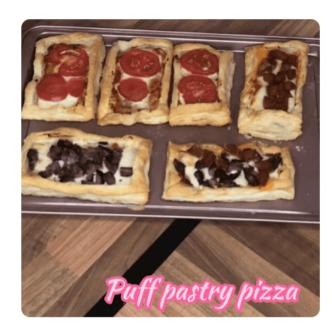
Puff Pastry Pizza



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.
- 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.
- Bake for 15 minutes, until puffed up but not cooked through.
- While the pastry cooks, make the sauce and prepare your toppings.
- 6. Mix the tomato purée, tomato ketchup, oregano and 1 tbsp water.
- Tear the mozzarella and slice the tomatoes.
- 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 puffedup edges.
- 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.