



Pizza with a difference

Culinary Love Recipe

Ingredients

- puff pastry
- tomato paste
- bacon, diced
- fresh tomato, diced
- onion, finely sliced
- grated cheddar cheese
- mixed herbs
- and any other ingredient you would like to add

Method

1. Place pastry on an oven tray with baking paper. Spread a dessert spoon of tomato base over the pastry as your pizza base, leaving 1cm from the edge.
2. Cover with bacon, tomato, onion and whatever other ingredients you've chosen.
3. Top with grated cheese, and mixed herbs on top after that.
4. Place in 200°C oven for roughly 15-20 minutes, or until golden brown.

Please note

Too much filling will cause the center of pastry to become soggy, it may take extra time to cook to harden the base.

