

Dine@Mine

IN AID OF THE IRISH HOSPICE FOUNDATION



Tomato & mozzarella bites

Everyone loves pizza so these are sure to be crowd pleasers! The recipe below is for tomato, mozzarella and Parmesan but you can use goat's cheese and red peppers if you like. Why not experiment with the toppings yourself?



Makes: 20 canapés

Approximate cost: €8

Rating: Easy

Ingredients

- 1 sheet of ready rolled, shop bought puff pastry, defrosted
- 130g tomato purée
- 6 large ripe tomatoes or small cherry tomatoes, finely sliced
- 250g mozzarella cheese
- 100g Parmesan, for grating
- Olive oil
- Handful of basil leaves

Method

1. Preheat the oven to 180°C/350°F.
2. Roll out the pastry and, using a circular 6cm diameter pastry cutter, or other round cutter, cut into 20 rounds.
3. Put the rounds on a lined baking tray and prick with a fork. Brush each circle with a half teaspoon of tomato purée, and add a slice of tomato and a slice of mozzarella. Bake in the oven for 10 to 12 minutes.
4. Top with some freshly grated Parmesan, a drizzle of olive oil and some fresh basil. If you wish you could add a slice of Parma ham to make these more filling.