



pizzette

↳ *Pizzette with three toppings and minipic:
a taste explosion*

Ingredients (Makes 20)

- About 500 g pizza dough, rolled out into a rectangle
- Olive oil to brush

Topping 1:

- 250 g canned chopped tomatoes, drained
- Fresh rosemary
- minipic, sliced
- Parmesan shavings

Topping 2:

- Green olive paste
- minipic, sliced
- Parsley leaves

Topping 3:

- Antipasto vegetables, e.g. aubergines, courgettes, oven-roasted or bought pre-prepared (in oil), well drained
- Mozzarelline, drained
- minipic, sliced
- Basil leaves

Preparation

Lay out dough on a baking tray lined with baking paper. Preheat oven to 240 °C.

Cut round shapes out of the dough, 8cm in diameter. Brush dough with olive oil and prick all over with a fork.

Bake in the middle of the oven for 12–15 minutes. Remove and leave to cool. Remove rounds (serve remainder of dough from between the rounds as they are, as a snack).

Topping 1: Top rounds with tomatoes, rosemary, minipic and cheese, then secure with cocktail sticks.

Topping 2: Top rounds with olive paste, minipic and parsley, then secure with cocktail sticks.

Topping 3: Top rounds with vegetables, mozzarella balls, minipic and basil, then secure with cocktail sticks.