

Super Easy Puff Pastry Pizza

A recipe for when you're feeling very lazy and just want to rustle up something tasty and satisfying.



DETAILS

- Prep Time: 5 minutes
- Cook Time: 20-25 minutes
- Total Time: 30 minutes
- Serves: 3-4

INGREDIENTS

- 320g all butter puff pastry sheet
- 250g log of mozzarella
- 175g good quality, ready made tomato and basil pasta sauce (from the fridge cabinet of the supermarket)
- Handful of fresh basil leaves, roughly torn

METHOD

Pre-heat the oven to 200°C / 400°F / Gas 6.

Lay the pastry on a large, parchment lined baking sheet.

Spread over the tomato and basil pasta sauce over the pastry, leaving a centimeter uncovered around the edge.

Slice the mozzarella log into ½ cm thick pieces and evenly distribute over the tomato and basil sauce.

Bake for 20-25 minutes until the pastry is golden and the mozzarella begins to lightly brown.

Remove the pizza from the oven and allow to stand for 2 minutes. Scatter over the torn basil leaves and cut into large rectangles to serve.

