



## Mini Party Pizzas

These mini pizzas can be assembled and frozen ahead of time, so all you need to do is take them out of the freezer and cook on baking trays from frozen. You could cut rounds from a 30cm ready-made pizza base for a more authentic pizza. Any leftover bread bag up and pop into the freezer to use later for breadcrumbs or feeding the birds!

Prep time: 10 min

Cook time: 20 min

Makes 20 pizzas

You need 8 slices of bread

Choose any toppings according to the contents of your fridge and store cupboard. Here are three good combinations;

### Ham and Cheese

2 tbsp pizza topping or pasta sauce

Any sliced ham

2 tbsp cream cheese or grated hard cheese

Chopped chives

### Blue cheese and Onion Chutney

2 tbsp pizza topping or pasta sauce

Blue cheese, such as Stilton, crumbled

Onion chutney

Spring onions

### Greek mini pizzas

2 tbsp pizza topping or pasta sauce

Pitted black olives, halved

Slices of red pepper or cherry tomatoes

Feta cheese

Basil leaves (optional)



1. Preheat the grill and brown the slices of bread on just one side. Cut into small circles using a 4.5cm pastry cutter.

2. Preheat the oven to 200C (400F) mark 6 and place the rounds onto a baking tray.
3. Get your chosen toppings ready and pull out any leftover cheese or meats from the fridge. Spoon a small teaspoon of pizza topping or sauce onto each round; arrange your chosen topping over the sauce.
4. Bake in the oven for about 5 minutes or until the pizzas are heated through and the cheese is golden brown, serve hot.

To freeze ahead: complete the recipe up to the end of step 3. Freeze on a flat tray, then gather up and store in an airtight container. Freeze for up to 3 months.

To use; Place on baking sheets and cook from frozen for 10 minutes at 200 C (400F) mark 6.

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