

# Pizza Tartlets

SERVES: 24

## INGREDIENTS:

- 3 sheets reduced-fat frozen shortcut pastry, partially thawed
- 50g shaved leg ham, finely chopped
- 2 cup mushrooms, finely chopped
- ½ small green capsicum, finely chopped
- ½ cup finely grated mozzarella
- 4 eggs
- ½ cup milk
- ¼ cup pizza sauce

## METHOD:

1. Preheat oven to 180°C fan-forced
2. Using a 7cm-round cutter, cut 24 rounds from pastry.  
Press into 12-hole, 1 ½ tbsp.-capacity patty pans
3. Combine ham, mushroom, capsicum and 2 tbsp cheese in a bowl.
4. Whisk egg and milk together in jug. Spread ½ tsp pizza sauce onto each pastry case
5. Divide ham mix and egg mix between pastry cases
6. Bake for 10 minutes or until set. Sprinkle tartlets with remaining cheese. Bake for 5 minutes or until cheese is melted.
7. Serve



**NOTE:** Go for a tropical twist and make a Hawaiian flavoured pizza. Omit mushrooms and add 2 tbsp of pineapple pieces.