



Christmas Tree Pizza Pull-Apart

INGREDIENTS:

- Pizza dough
- 1 cup cottage cheese
- ½ cup grated mozzarella
- ½ cup grated parmesan
- 2 Tbsp melted butter
- 1 clove garlic, minced
- ½ cup finely chopped pepperoni
- 3 Tbsp freshly chopped basil or rosemary
- 1 cup warm tomato sauce for dipping (alternate filling : pesto)



METHOD:

1. Preheat oven to 200 °
2. Lay pizza dough on a work surface and roll out to a 25 x 40cm rectangle.
3. Using a pizza cutter, cut the dough into 36 equal squares.
4. In a small bowl, combine cheeses, garlic and pepperoni (optional) mix well.
5. Add about one tablespoon of cheese mixture to each dough square.
6. Make a ball with the dough, sealing the edges.
7. Place on a baking sheet in a Christmas tree pattern as shown in the photo.
8. Bake 15-17 minutes, or until golden brown.
9. After removing pull-apart from the oven, brush with butter and sprinkle with chopped herbs.
10. Serve pull apart with tomato sauce.