

Pizza Swirls

brunch+lunch > Pizza Swirls



Takes 30minutes to prepare + cook. You will serve about 20

Shopping LIST:

For pizza sauce: **200g** canned tomatoes, $\frac{1}{2}$ **tsp** sugar, $\frac{1}{2}$ **tsp** dried oregano, $\frac{1}{4}$ **tsp** freshly crashed black pepper, $\frac{1}{4}$ **tsp** salt, **1tbsp** fresh chopped parsley. .

For swirls: **800g** ready-rolled puff pastry (2 packs), **200g** grated cheddar cheese, **180g** fresh pineapple, **100g** pastrami.

Method:

- Make the **Sauce** by blending all: **200g** canned tomatoes, $\frac{1}{2}$ **tsp** sugar, $\frac{1}{2}$ **tsp** dried oregano, $\frac{1}{4}$ **tsp** freshly crashed black pepper, $\frac{1}{4}$ **tsp** salt, **1tbsp** fresh chopped parsley.
- In a bowl, mix **200g** grated cheddar cheese, **180g** fresh pineapple and **100g** pastrami, *both (pineapple & pastrami) cut into pieces.*
- Unroll **550g** ready-rolled puff pastry (2 packs) onto the worktop.
- Spread each sheet of puff pastry with sauce and top with the pineapple mix. Roll into a sausage shape.
- Heat oven to **180°C** fan. Cut into **2cm thick slices**. Put on a lined baking tray and bake for 15 mins.

"bon appétit"



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