



Build your own tasty tarts



Let your imagination go wild with these delicious baked treats.

What you need

- 320g ready-rolled puff pastry
- 1 egg, beaten
- 8tbsp pizza sauce
- 100g grated mozzarella
- 4tbsp sweetcorn
- 2 pineapple rings, chopped
- ½ red pepper, sliced
- 3 slices ham, torn
- Small handful basil
- Knife
- Pastry brush
- Baking tray

These tarts are perfect for a weekend lunch eaten warm. They're also delicious cold and are great for a lunchbox or picnic. The beauty of this recipe is that, much like pizza, you can swap and mix different toppings based on your own tastes. If you don't eat ham or you think pineapple belongs in a pudding – no problem – take them out or replace them with something else, like chopped olives or mushrooms. The recipe makes about eight tarts and should be ready in 20 minutes if you preheat the oven. You can make your tarts circular, square or any shape you like.

Allergy information

Ingredients in **bold** are allergens. Allergens are substances that can cause allergic reactions in some people. If you have a food allergy, carefully check the items listed. You can find more information at tinyurl.com/TWJ-allergy



Instructions

1 Heat the oven to 220°C. Unroll the pastry and cut or stamp out shapes. With a knife, carefully score (mark but don't cut all the way through) a 1cm border around the edge of each shape.

2 Use the brush to paint the edges of the pastry with a little egg and bake on a tray for 10 minutes, until lightly golden and puffed.

3 Spread a little pizza sauce over the centre of each and top with the cheese, sweetcorn, pineapple, pepper and ham, or any combination of your favourite toppings.

4 Bake for 12–15 minutes until golden and bubbling. Top with basil and eat straight away or save them for a cold lunch or snack.



WARNING!

Ask an adult for permission before you start cooking.



TOP TIP

This recipe uses ready-rolled pastry so it's quick and easy, but if you like to make your own pastry you can do. It would also work with ready-made filo pastry.

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