

English muffin mini pizzas



Ingredients:

English muffins halves (enough for 1 half per person)

2/3 cup Tomato paste

200g cheese

Fresh rosemary – a few sprigs

Equipment:

4 oven trays and baking paper

Bread knife (serrated)

Chopping knife

Chopping board and non-slip mat

Grater

Method:

- Preheat oven to 200 degrees.
- Line baking trays with baking paper.
- Strip the rosemary leaves off the tough stems. Finely chop the leaves.
- Grate the cheese
- Use the serrated knife to split the muffins in half
- Lay out the muffin halves on the trays
- Spread each muffin with a little tomato paste, a sprinkle of rosemary, and a sprinkle of cheese.
- Bake for 10 mins or until lightly golden.
- Remove from oven and allow to cool for 5 mins before serving.