

Roll It Kid's Bake & Do



Magnificent Magic Mini Pizzas

1 375g Pack of **Roll It Shortcrust Pastry**
(should make at least twelve mini pizzas)

2tbsps Olive Oil
4 Cloves Garlic
(peeled and finely sliced)
1 Bunch Of Fresh Basil
2 x 400g Tins Of Chopped Tomatoes
Salt & Freshly Ground Black Pepper



Pizza Sauce

Heat the oil in a non-stick pan and add the garlic followed by the basil and tomatoes. Season with salt and pepper

As soon as it comes to the boil, remove the pan from the heat. Strain the sauce through a coarse sieve in to a bowl

Pour the sauce back in to the pan, bring to the boil, then turn down the heat and simmer for 5 minutes to concentrate the flavours

It will be ready when it's the perfect consistency for spreading on your pizza. Store the sauce in a clean jar in the fridge, it will keep for a week or it freezes really well

Mainíead Finneagáin

Roll It
All Butter Pastry
Hand Made

1 Roll out **Roll It** Shortcrust Pastry to about 3mm thick and cut out circles 12-15cm in diameter

2 Place the pastry rounds on a baking tray

3 Spoon the pizza sauce on to the pizza rounds, then sprinkle with cheese and the toppings of our choice

4 Cook in the oven for 15 to 20 minutes at 180C

5 Enjoy your **Roll It** mini pizzas, they're delicious!!



Suitable for children...of all sizes!!

