



PIZZA TARTLETS

<i>Ingredients</i>	<i>Equipment</i>
2 Sheets Shortcrust Pastry/ Gluten Free	Chopping Boards
50 Grams Gluten Free Ham	Knives
2 Cup Mushrooms	2 Graters
½ Small Green Capsicum	Large Mixing Bowl
30 Grams Mozzarella/ Omit	Wooden Spoon
30 Grams Parmesan Cheese/ Omit	Cup Measures
4 Eggs/ No Egg Replacer	Whisk
½ Cup Milk/ Soy	Mixing Jug
¼ Cup Pizza Sauce	Scales
	7cm Round Cutter
	1 - 24 Hole Patty Pans
	Teaspoon

- Please see the [CPS website](#) for alternative ingredients used in the Kitchen Classroom.

What to do

1. Get out all required equipment
2. Weigh and measure ingredients
3. Using the 7cm round cutter, cut 24 rounds from pastry. Press into the patty pan tray
4. With the back of the teaspoon spread a small amount of the pizza sauce into the pastry cases.
5. Cut ham into small pieces
6. Grate the mozzarella and parmesan cheeses
7. Cut capsicum into small pieces
8. Cut mushroom into small pieces.
9. Combine the ham, cheese, capsicum and mushrooms in the large mixing bowl, mix well, place evenly into pastry cases
10. Combine the milk and eggs in the mixing jug.
11. Pour the egg mix evenly into pastry cases.
12. Bake in a moderate oven for 10 minutes or until set.

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