

PIZZA TARTLETS

<i>Ingredients</i>	<i>Equipment</i>
2 Sheets Shortcrust Pastry	Chopping Boards
50 Grams Ham	Knives
2 Cup Mushrooms	Grater
½ Small Green Capsicum	Large Mixing Bowl
30 Grams Mozzarella	Wooden Spoon
4 Eggs	Cup Measures
½ Cup Milk	Whisk
¼ Cup Pizza Sauce	Mixing Jug
	Scales
	7cm Round Cutter
	1 - 24 Hole Patty Pans

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 a teaspoon spread a small amount of the pizza sauce into the pastry cases.
5. Cut ham into small pieces
6. Grate mozzarella cheese
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.