

Less than 30 minutes

Makes 6

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Ingredients:

- 12 tortillas
- 1 block (300g) mozzarella cheese, grated
- 1 cup (250ml) Italian passata sauce
- Fresh basil or rocket, for serving

Choice of toppings:

- Fresh cheese (ricotta / feta / buffalo mozzarella)
- Veggies (asparagus / baby marrow / spinach / tomatoes / peppers)
- Charcuterie (salami / prosciutto / ham / Black Forest ham)

Method

1. Heat a griddle pan on the stove (or prepare medium-hot coals on the braai).
2. Top a tortilla with $\frac{1}{2}$ cup grated mozzarella, spreading it evenly and leaving a 2cm border clean.
3. Top with another tortilla to sandwich closed.
4. Repeat with remaining tortillas.
5. Grill tortilla pizzas on both sides for 2-3 minutes until charred.
6. Spread each pizza with 2-3 Tbsp tomato sauce and add toppings.
7. Return to griddle or grill to heat through, about 3-4 minutes.
8. Serve hot, scattered with rocket or basil.

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