

Pizza Pockets

- 1 sheet of ready-rolled puff pastry
- ½ a ball mozzarella cheese
- Cheddar cheese
- Tomato puree or passata
- Milk
- Cheese grater
- Butter knife
- Teaspoon
- Baking tray
- Oven at 200°celcius

1. Grate the cheddar cheese
2. Cut half the pastry into rectangles
3. Spread over the puree
4. Sprinkle chopped mozzarella and cheddar cheese over each one
5. Fold over the pastry
6. Crimp and brush with milk
7. Cook until golden. Enjoy! (they may be hot inside)

Chef's tip: with the remaining pastry, put in marshmallows, raisins, biscuit bits and chocolate and follow from step 5.