

Sundried tomato scone pizzas

What you need:

500g self-raising flour

250g ricotta cheese

1 egg

25ml whole milk

4 sundried tomatoes (drained & chopped)

4 tablespoons sundried tomato purée

75g grated mozzarella or finely sliced mozzarella ball

75g sweetcorn

1 teaspoon dried mixed herbs

Black pepper



What you do:

1. Preheat the oven to 200°C/gas mark 6.
2. Sift the flour into a food processor (fitted with a plastic blade) or large bowl and season with the black pepper.
3. In a bowl beat together the ricotta, egg, herbs, tomatoes and milk.
4. Add this mixture to the flour and beat together to make a soft dough.
5. Turn the dough onto a lightly floured surface and roll out, either into a rough circle or use pastry cutters to make mini pizza shapes. Place onto a baking sheet.
6. Spread the dough with the tomato purée and sprinkle on the sweetcorn and mozzarella.
7. Bake for 25mins until the cheese is golden and bubbling.