

Tortilla Pizza

Ingredients:

- 4 Tortilla Wraps
- 2 table spoon tomato paste
- 1 table spoon Italian Spices
- 250 gr mozzarella
- 150 gr salami
- 4 cloves of garlic
- 4 vine tomato's
- 4 branches of basil
- Baking paper

Preparation:

1. Preheat the oven to 200 C.
2. Brush the tortilla wraps with tomato paste and the herbs.
3. Cut the mozzarella balls into 10 slices each. Cut the tomatoes into 5 slices each. Divide both with the salami and the garlic on the tortilla wraps.
4. Place this on 2 baking trays lined with baking paper. Bake for 12 minutes in the oven (or in a skillet or tortilla pan on a low burner on the stove), change the plates halfway through the baking time. Remove the leaves from the basil branches. Remove the pizzas from the oven and sprinkle with basil.

Tip:

Instead of preparation in the oven, a sealed skillet or tortilla pan offers a great alternative.

Enjoy your meal

