

Salmon Pizza

- 2 x 250g (6oz) Tartan Quality Mark fillets, sliced thinly
- 500g (17oz) packet ready-rolled puff pastry
- 4 tbsp ready-made tomato sauce
- 125g (4oz) mozzarella cheese
- 2 level tsp fresh mixed herbs, chopped or 1 tsp of dried mixed herbs
- Salt and pepper



1. Preheat oven to gas mark 7 or 220°C, 425°F.
2. Unroll the pastry and using a small saucer as a guide, cut out four 15cm (6inch) circles. 3. Place onto a baking sheet and prick with a fork, leaving a 1 cm rim at the edge of the circle.
4. Spread the pastry circles with the tomato sauce, then place the salmon slices on top. Top each pizza with a couple of slices of mozzarella. Season with salt and pepper and mixed herbs.
5. Cook in a preheated oven for 20-25 minutes until the pastry is golden and crisp.