

PIZZA CUPS 4 WAYS

Each variation serves 12

INGREDIENTS

For the pizza cup bases:

12 slices SASKO Premium Slices White Bread
1 tbsp butter, melted
 $\frac{3}{4}$ cup tomato puree
2 cups grated cheese

For the Hawaiian pizza cups:

1 cup ham, diced
1 cup pineapple, diced

For the bacon and feta pizza cups:

1 cup crispy bacon bits
1 cup feta, crumbled
1 cup peppadews, sliced

For the 4 seasons pizza cups:

1 cup chopped mushrooms
1 cup chopped green peppers
1 cup black olives, pitted
1 cup salami, sliced

For the margarita pizza cups:

10 cherry tomatoes, halved

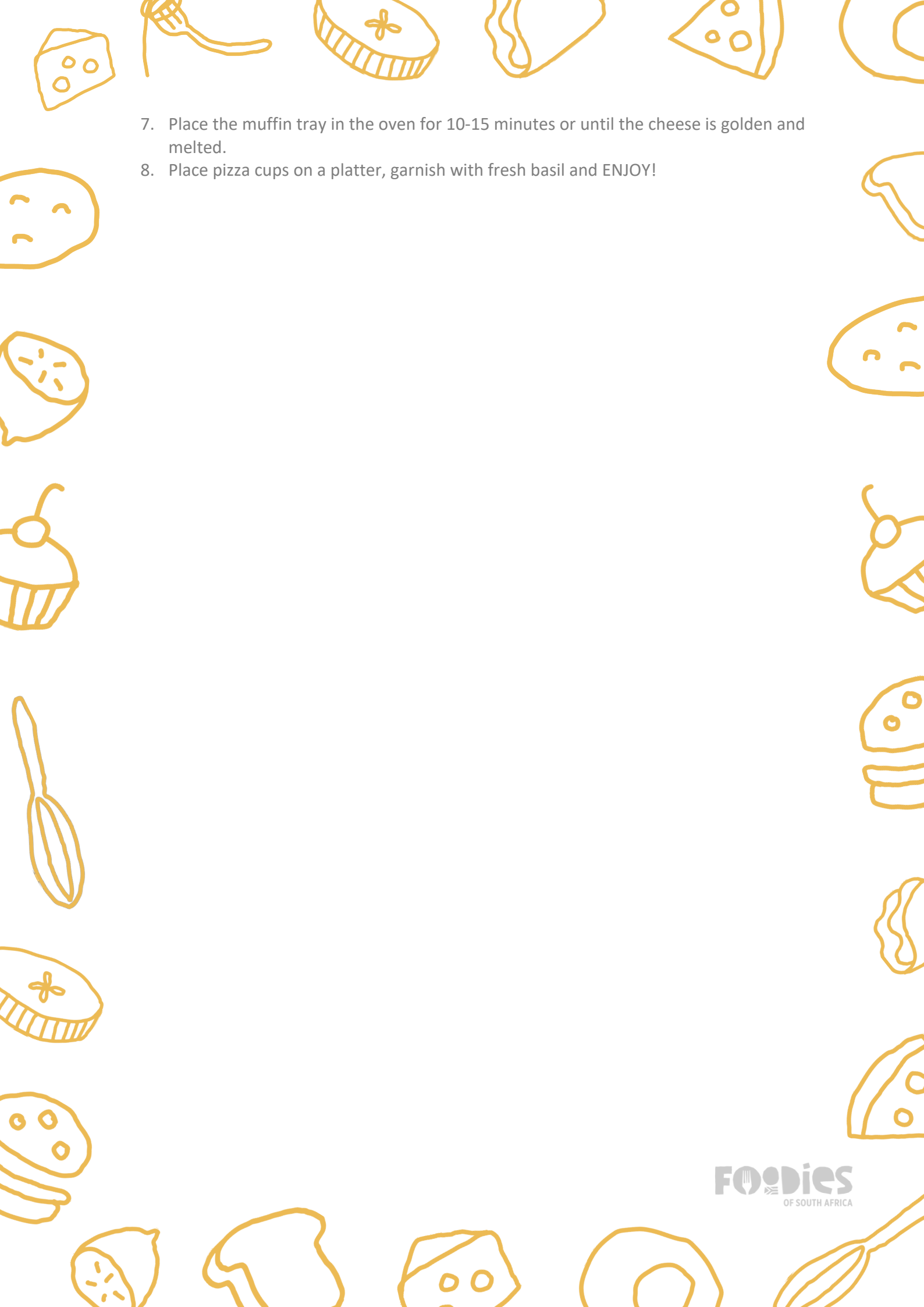
Garnish:

$\frac{1}{2}$ cup basil leaves, torn

METHOD

For the pizza cup bases:

1. Preheat the oven to 180°C and grease a 12-hole muffin tin.
2. Cut out 12 circles (big enough to fit into a muffin tin hole) from the slices of bread.
**Chef's Tip: Place all the bread offcuts into a resealable bag and store in the freezer to make homemade croutons.*
3. Press the bread rounds into the muffin holes and brush with melted butter. Bake for 5-10 minutes or until just toasted.
4. Spread a tablespoon of tomato puree into each toasted cup.
5. Sprinkle grated cheese equally into each cup.
6. Place desired toppings over cheese.

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7. Place the muffin tray in the oven for 10-15 minutes or until the cheese is golden and melted.
 8. Place pizza cups on a platter, garnish with fresh basil and ENJOY!