

# Ulster style pizza

Serves: 4

## Time

Preparation time 10 minutes

Cooking time 10–15 minutes

## Ingredients

- 2 soda or wheaten farls

## Topping

- 230g tinned chopped tomatoes, drained
- 1 dessertspoon tomato purée
- pepper
- ½ teaspoon dried mixed herbs
- 50g sliced ham, cut into small squares
- 100g mozzarella cheese, grated
- parsley to garnish (optional)

## To serve

- green salad

## Method

1. Place tomatoes, tomato purée, pepper and mixed herbs in a small saucepan.
2. Cover, bring to the boil, then reduce heat and simmer for 5 minutes, stirring occasionally. Remove from the heat.
3. Preheat grill to a moderate temperature.
4. Slice farls widthways (see photo) to make 2 thin pizza bases from each. Toast on the outside only.
5. Spread each untoasted side with the hot tomato mixture, then top with the ham and cheese.
6. Grill for 2–3 minutes until the topping is bubbling hot. Garnish with parsley and serve immediately with a green salad.

