

PIZZA BOMBS 3 WAYS

Makes 6

INGREDIENTS

For the 2-ingredient dough:

1½ cups self-raising flour
¾ cup double cream plain yoghurt

For the fillings:

¼ cup tomato paste
1½ cups grated white cheddar cheese

For the margarita:

2 tsp basil pesto
2 cherry tomatoes, thickly sliced

For the Hawaiian:

¼ cup sandwich ham, sliced into small squares
¼ cup pineapple pieces

For the sweet chilli chicken:

2 tsp sweet chilli sauce
2 tbsp shredded rotisserie chicken

Serving suggestion:

3 tbsp melted butter mixed with 1 tbsp Italian herbs
Chopped parsley
Tomato salsa dipping sauce

METHOD

1. Prepare the 2-ingredient dough by mixing together the flour and yoghurt.
2. On a lightly floured surface, knead the dough until smooth, about 8 minutes.
3. Divide the dough into 6 balls and roll each out into a flat circle.
4. Spread a teaspoon of tomato paste into the centre of each round of dough and top with small handful of cheese.
5. For the margarita, fill two dough circles with the tomato and pesto.
6. For the Hawaiian, fill two dough circles with the ham and pineapple.
7. For the sweet chilli chicken, fill remaining two dough circles with the sweet chilli sauce and shredded chicken.
8. Fold the sides of the dough over each other and pinch the edges tightly, sealing the balls.
9. Par-boil the pizza bombs in boiling water for 1 minute. **Chef's Tip: This is to ensure a crust forms before they go into the air fryer.*
10. Drain on paper towel and score the underside of each pizza bomb.

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11. Turn on the Milex Power Airfryer XXXL to 160°C. Place the pizza balls, score side up, in the airfryer and set the timer to 20 minutes. Bake until golden on the outside and cooked through. **Chef's Tip: Freeze unbaked pizza bombs and pop in the airfryer for a quick snack at any time!*
 12. Remove pizza bombs from the airfryer and brush with herbed butter while still hot.
 13. Sprinkle over chopped parsley and ENJOY!