Christmas Tree Pizza Dough Balls

6-8 appetizer servings



(800g) Classic Pizza Dough

(200g) Classic Pizza Sauce

(250g) mozzarella cheese, chopped into 1" cubes

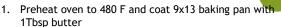
(150g) butter, melted

4 cloves garlic, crushed

3 tbsp parsley, finely chopped







- Roll the pizza dough about 2" thick. Take 3" cookie cutter and punch a circle. Place a cheese cube in the center and pinch the edges of the dough together to seal. Roll to form a smooth ball. Repeat (around 23 balls). Make one smaller for the star on top of the tree!
- Place the dough balls on the baking sheet in the Christmas tree shape, and drizzle melted butter
- 4. Bake 20-25 minutes until golden brown
- In a bowl, mix the garlic and herbs with the rest of the melted butter. Remove from oven and drizzle the herb butter over the dough balls.
- 6. Serve hot with a bowl of warm pizza sauce for dipping

