

Mediterranean Melters

JUVELA

Serves 1 - 2



Creamy mozzarella, tangy sun blush tomatoes, fresh basil and garlic- all the flavours of the Mediterranean combined for a fab filling for crusty gluten free part baked rolls.

Ingredients

50g (2oz) mozzarella, roughly chopped
Knob of butter
1 garlic clove, peeled and crushed
25g (1oz) sun blush tomatoes
1 tbsp fresh basil, roughly chopped
2 JUVELA Gluten-Free part baked rolls

Oven temperature: 200oC/400oF/Gas Mark 6

Method

Place the mozzarella, butter, garlic, tomatoes and basil in a food processor and blend to a paste.

Make an incision in the top of each roll and fill with the mozzarella mixture.

Wrap each roll in foil, place on a baking tray and bake in the preheated oven for about 15 minutes or until golden brown.