

Homemade FAVOURITES

Cheese & Bacon Dough Balls

Prep time: 20 mins Cooking time: 7 mins

Makes: Enough for 4 as a snack



Ingredients:

- 1 pack of PizzaExpress Dough Balls
- 1 tub of garlic butter (in Dough Balls pack)
- 3 tbsp mozzarella cheese (grated)
- 1 tbsp cream cheese
- 2-3 pieces of bacon
- olive oil

Method:

1. Preheat oven to 200°C
2. Make a hole/slit in each Dough Ball.
3. Chop 2-3 pieces of bacon into small pieces and fry in olive oil, then set aside.
4. Using the same pan melt the grated mozzarella and cream cheese together.
5. Add the bacon (save a pinch or two) to the warm soft cheese mixture and mix together.
6. Stuff the bacon and cheese mixture into the Dough Balls and place onto a baking tray.
7. Melt the garlic butter (from the Dough Balls pack) in a pan and pour over the Dough Balls.
8. Bake in the oven for 7 minutes or until golden brown.
9. Top with the remaining bacon bits and share.



Serve. Eat. Enjoy.... and share with us @pizzaexpress.