

# Mouth-watering Stuffed Pizza Dough Balls



## Ingredients

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- Pizza dough, store bought or homemade
- Tomato paste
- Grated vegan cheese
- Vegan ham
- 1 tbsp vegan butter, melted
- 1 garlic clove, minced
- 1 tsp parsley

## Method

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- Roll out your pizza dough and cut out small circles (about 10cm in diameter)
- Spread tomato paste onto each circle, followed by evenly spreading out cheese and ham. Pinch the sides together and gently roll in your hands to make a closed ball
- In a small bowl, mix together melted butter, garlic and parsley. Brush over pizza dough balls and then place in an air fryer at about 160c for 5-8 minutes

