

# Puff Pastry Fiorentina



**Serves 1**

**Prep 10 mins**

**Cooking 20 mins**

**Easy**

## Ingredients

20cm x 20cm square of puff pastry

2 tbsp passata

salt and black pepper

1 pinch dried oregano

¼ mozzarella ball, torn into chunks

A few spinach leaves

1 egg

1. Heat the oven to 190C/ 375F/gas 5 and line a baking tray with greaseproof paper. Using a plate as a template, cut out a big circular piece from the puff pastry square. Put it on the lined baking tray and lightly score a 1cm border around the edge with a knife, making sure not to cut all the way through. Prick the inner circle a few times with a fork (this will stop it rising in the oven).
2. Spread the passata on to the pastry, within the border, season, sprinkle with oregano, then add the mozzarella and spinach.
3. Bake for about 10 minutes, then take out of the oven, crack the egg in the middle and return to the oven for another five to 10 minutes, until the egg white is cooked but the yolk is still runny.