

Norman's Malaysian Style CHICKEN PUFF PIZZA



Norman's Malaysian Style Chicken Puff Pizza

This quick puff pizza idea came about after I had the leftover roast chicken from my Facebook live cooking demo that reached to more than 100,000 people around the world. Amazing with what you can do with the technology these days. I basically used up whatever I have in my fridge and it took me less than half an hour to prepare and cook this, something that you should try at home for any leftover meat instead of going to waste. To have a bit of Malaysian flavour, I added my own ground mixed spices in to the paste mix and also coconut oil that made it really fragrant.

For 4 people

Ingredients

375g sheet ready-rolled puff pastry

For the paste

2 tablespoons tomato puree

4 tablespoon coconut milk

1 tablespoon ground mixed spices (Malaysian Curry Powder)

½ teaspoon salt

For the toppings

400g cooked chicken pieces

10 cherry tomatoes, sliced in half

20 green or black olive

1 red onion, cut in half and thinly sliced

125g halloumi cheese or mozzarella, thinly sliced

2 tablespoons coconut oil

Salt and pepper to taste

Garnishing

4 sprigs of fresh coriander, leaves picked

6 mint leaves

1 teaspoon chili flakes, optional

Method

1. Heat oven to 220C/200C fan/gas 7.
2. In a bowl, mix the paste ingredients together and mix well.
3. Unroll the pastry onto a large baking sheet and prick all over with a fork. Spread over the paste.
4. Layer on the chicken pieces, tomato, olive, onion and cheese. Season with salt and pepper and pour over the coconut oil.
5. Bake for 15-20 mins until the pastry is golden, risen and crisp.
6. Scatter the coriander leaves, mint leaves and chilli flakes. Ready to serve.