

# LONGGANISA PIZZA BOMBS



- 200 g shredded longganisa
  - 1 can (16.3 oz) biscuit dough (or make your own pizza dough)
  - 1 cup pizza sauce
  - 1 cup Shredded mozzarella
  - salt and pepper to taste
  - shredded parmesan cheese for topping
1. Separate biscuit dough into 8 biscuits. Cut each in half; press biscuit halves into rounds about 3 inches in diameter.
  2. Place a small dollop of tomato sauce, a teaspoon of longganisa, and 1 tsp of mozzarella on each biscuit round.
  3. Bring the edges up and over, pressing them together and being sure to leave no gaps for the filling to leak out.
  4. In deep fryer or 3-quart heavy saucepan, heat oil to 350°F. Fry each stuffed biscuit 3 to 5 minutes or until golden brown on all sides. Remove from oil to paper towels to drain.
  5. Heat remaining pizza sauce. Serve with pizza bombs.