


Equipment	Ingredients	
Large metal bowl	1 cup self-raising flour	
Small metal bowl	$\frac{1}{4}$ teaspoon salt	
Measuring cups	$\frac{1}{2}$ cup greek-style yogurt	
Measuring spoons	1 small or $\frac{1}{2}$ large potato thinly sliced	
Wooden spoon	$\frac{1}{4}$ red onion thinly sliced	
Dessert spoon	1 garlic clove minced	
Chopping boards	1 sprig rosemary leaves finely chopped	
Baking tray	1 sprig parsley	
Knives	6 chive stems finely chopped	
	$\frac{1}{4}$ cup grated cheese	

METHOD

1. Preheat oven to 230°C
2. Place flour, salt and yogurt in a bowl, stirring with a wooden spoon until a soft dough forms. Gently knead the dough in the bowl for a couple of minutes until dough is smooth.
3. Place dough onto a baking tray lined with baking paper. Using the tips of fingers to push dough to form a round base. Make sure the base is evenly 3mm thin and there are no holes.
4. Measure the cheese and place in small metal bowl. Add prepared vegetables and chopped herbs to cheese and gently stir to combine with a dessert spoon.
5. Spoon cheese and vegetable mixture in a thin and even layer on top of pizza dough.
6. Bake for about 15 minutes or until golden.