

## Equipment

Large metal bowl  
 Small metal bowl  
 Measuring cups  
 Measuring spoons  
 Wooden spoon  
 Dessert spoon  
 Chopping boards  
 Baking tray  
 Knives



## Ingredients

1 cup self-raising flour  
 $\frac{1}{4}$  teaspoon salt  
 $\frac{1}{2}$  cup greek-style yogurt  
 $\frac{1}{4}$  zucchini/broccoli thinly sliced  
 2 mushroom thinly sliced  
 $\frac{1}{4}$  red capsicum thinly sliced  
 $\frac{1}{4}$  red onion thinly sliced  
 1 garlic clove minced  
 1 sprig parsley leaves finely chopped  
 $\frac{1}{4}$  cup tomato passata  
 $\frac{1}{2}$  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. Spread tomato passata over dough. 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.