**ROASTED CAULIFLOWER PIZZA**

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| **Equipment**Large metal bowlSmall metal bowlMeasuring cupsMeasuring spoons Wooden spoonDessert spoonChopping boardsBaking trayKnives | **Ingredients** **Dough** 2 cups self-raising flour½ teaspoon salt1 cup greek-style yogurt**Topping**½ cauliflower thinly sliced1/2 red onion thinly sliced2 garlic cloves minced½ cup fresh herbs, roughly chopped1 ½ cups grated cheese2 tablespoons olive oil |

**METHOD**

1. Preheat oven to 230◦C

2. Place dough ingredients in a large bowl, stirring with a wooden spoon until a soft dough forms. Gently knead the dough in the bowl with one hand 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 thin base. Make sure the base is evenly 3mm thin and there are no holes.

4. Place all prepared topping ingredients into a small bowl and gently stir to combine with a dessert spoon to combine.

5. Spoon topping mixture in a thin and even layer on top of pizza dough.

6. Bake for about 15 minutes or until golden.