



## YOGURT PIZZA DOUGH



### INGREDIENTS

- 1 cup self-raising flour
- $\frac{1}{4}$  teaspoon salt
- $\frac{1}{4}$  cup greek-style yogurt

### **EQUIPMENT NEEDED:**

1 large bowl, measuring spoons, 1 oven tray, wooden spoon, scraper, pot holder or oven mitt

### METHOD

1. Preheat oven to 250 °C
2. Combine flour, salt and yogurt in a bowl until a soft dough forms. Add more yogurt if the dough is too dry. Don't knead the dough or the pizza will be tough.
3. Line baking tray with baking paper.
4. Scrape dough onto baking tray lined with baking paper
5. Using the tips of fingers to push dough to form a round and 5 mm base. Make sure there are no holes.
6. Brush dough with olive oil or top with tomato sauce and toppings.
7. Cook for about 15 minutes.
8. Remove trays from oven and allow to cool for about 5 minutes.
9. Slide each pizza onto the chopping board

### Toppings suggestions:

- 1 c cauliflower, 1 red onion,  $\frac{1}{2}$  c parsley leaves, 2tbls olive oil, 1 c cheese
- 1 potato sliced, 1 red onion,  $\frac{1}{2}$  c parsley leaves, 2 tbls olive oil, 1 c cheese
- $\frac{1}{2}$  zucchini,  $\frac{1}{4}$  capsicum,  $\frac{1}{2}$  c tomato sauce,  $\frac{1}{2}$  c herbs, 1 c cheese