



Flatbread pizza

You will need:

Flatbread

- Self-raising flour
- Natural yoghurt

Simply use equal quantities of both. For example, 200g makes approximately 6 small pizzas

Topping

- Passata / tomato sauce / BBQ sauce
- Grated cheese
- Plus your favourite toppings, such as:
 - Chicken / Ham
 - Sun-dried tomatoes
 - Roasted peppers
 - Sweetcorn
 - Mushrooms
 - Pepperoni / Salami
 - Mozzarella

Top tips

- Use a mix of wholegrain and white flour
- Do not add too much sauce to the pizza base
- Spread with garlic butter and cheese to make a delicious garlic bread
- Try it without any toppings!

Allergens

- Milk (it works well with soya yoghurt)
- Wheat

Place flour, yoghurt and seasonings in a large bowl

Mix until a dough is formed. You'll need to bring it together with your hands, but kneading is not necessary

Place the dough on a lightly floured surface and divide into smaller portions / the number of pizzas you want

Use a rolling pin to make the dough as thin as you can

Place into a hot non-stick frying pan, you don't need any oil, and cook for a few minutes on each side until they're browned

Place the cooked flatbreads on a clean baking tray

Spread each one with your favourite sauce / passata / garlic butter

Add any toppings of your choice and sprinkle with grated cheese

Place in the oven / under the grill to heat through and serve

