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# Flatbread pizza

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## 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

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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

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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

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