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Pizza Pizazzzzzzz makes 2 large or 8 small pizzas

Natural Yoghurt Pizza bases.

Ingredients

325g self raising flour

250g natural yoghurt

Pinch black pepper, 1 teaspoon dried oregano (both optional)

Method

Pour a little oil onto your baking trays and use a pastry brush to rub the oil all over them.

Heat oven to 200°C.

Weigh out the flour and sieve into a medium bowl.

Add oregano and pepper to the flour.

Pour in yoghurt and mix with a round ended knife until you have a stiff dough.

Sprinkle flour onto table and turn out dough.

Knead until smooth and not sticky, adding a little extra flour if necessary.

Split dough into 2 large pieces or 8 smaller ones. Press out until about 1 cm thick.

Place on a baking tray and gently prick with a fork to let excess air escape during cooking.

Bake for 3-4 minutes then remove from oven.

Add your prepared toppings.

Bake the pizzas for 5-10 minutes. When they are ready they should look golden.

Pizza Toppings.

Ingredients (choose your own mix from the list below or add your own favourites)

Tomato sauce – use tin tomatoes or tomato puree or bottled pasta sauce.

Pepperoni

Cheese - grate

Mushrooms – slice

Pineapple

Peppers – sliced

Ham – chopped

Tomatoes - sliced