

Pizza base recipe

This recipe makes a base for 1 pizza.
You can then choose your favourite toppings
to go on top of the pizza.

Bowl



65g of
self-raising flour



mixing spoon



teaspoon



$\frac{1}{4}$ teaspoon of
baking powder



rolling pin



pinch of salt



65g of yoghurt
(e.g. Greek or natural)



45ml of passata
(or any tomato
for the base)



35g grated cheese
(e.g. mozzarella,
cheddar)



choice of your favourite toppings, for example...





220°C

1) Pre-heat the oven to 220C.



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2) Mix the flour, baking powder and salt in a bowl.



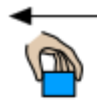
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3) Add the yoghurt a spoonful at a time and mix, until you



feel you have the right dough consistency.



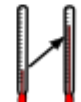
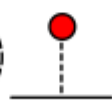
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4) Put the mixture onto a floured surface and knead the dough.



5) Roll out the dough into a thin circle.



6) Heat a frying pan on a medium/high heat.









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7) Cook the pizza base in the frying pan for about 2 minutes



or slightly golden, on each side.




8)  Put the  pizza  base on a  baking tray and  spread the  passata


on top.

9)  Add your   cheese and  chosen toppings.

10)  Bake in the  oven for  about  10 minutes or  until the  cheese


is bubbling.

11)  Eat and  enjoy your  pizza!