

How to make yoghurt pot pizzas



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MAKES 1 INDIVIDUAL PIZZA

Add 50g of natural yoghurt
(1/4 of a cup or half pot small yoghurt).

Add 50g of self raising flour to a bowl.
(1/2 cup or fill up the empty yoghurt pot)

Mix together in a bowl and then knead into a dough.

Spread out with hand or use a rolling pin to make the
pizza base.

Spread pasatta/chopped tomatoes/puree/ketchup onto
the base.

Add toppings and finish with 25g cheese (match box size)

Place in the oven for 12 - 15 minutes at 190°C until crisp
and cooked through.

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To make two individual pizzas:

1 small pot of yoghurt & 2 small pots of self raising flour.

To make a large pizza /4 individuals:

200g yoghurt (1 cup of yoghurt or 2 x yoghurt pots)

200g of self raising flour (2 cups or 4 x yoghurt pots)

Recipe by Anne Marie Lambert

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