

Two Ingredient Pizza Base

Vegetarian

Difficulty 

Preparation Time: 10mins

Cooking Time: 15mins



Ingredients

Base

1 Cup Fat Free Greek Yoghurt

1- ½ Cups Self-Raising Flour (extra for dusting surfaces)

A pinch of salt

Topping Ideas

- ½ tin Chopped tomatoes
- 2 tbsp Balsamic vinegar
- 1 tbsp Brown sugar
- Herbs: basil, oregano, 2 cloves of chopped garlic
- 100g Halloumi (can't find that here in Japan though)
- 1 Red Pepper
- 1 Medium Onion

Method

- Preheat oven to 200°C/ Gas Mark 6
- Combine yoghurt and flour together and mix (use a spoon to save your hands being caked in yoghurt!)
- Knead the dough on a floured surface, roll out to a desired thickness
- Combine chopped tomatoes, balsamic, sugar and herbs in a side bowl, stir and spoon onto the pizza
- Top with whatever you want! You can follow my recipe or freestyle it to your preference
- Drizzle pizza and tray with small amount of olive oil and cook in the oven for 10-15 minutes, depending on crispy preference

Recipe from HerCampus (from me!)