PIZZA WITH SPRING GREENS

Ingredients
600 grams of plain flour
300 grams of Greek yoghurt
3 teaspoons baking powder
1 teaspoon fine sea salt
4 zucchinis
1/4 cup chopped mint
1 handful roughly shredded rocket or spinach
100 grams double peeled broad beans

Dressing
250 grams of yoghurt
2 teaspoons of tahini
1/4 cup carrot pickle
1 teaspoon of honey

Method
Heat the oven to 200 degrees
Place a pot of water onto boil, once boiling quickly blanch your snow peas then remove from the heat and place in a colander, run cold water over them and set aside.
Thinly slice or peel the zucchini lengthwise. Place olive oil on griddle pan and cook them for 2 minutes each side or until soft and lightly browned.

Place flour in a big bowl, add salt and baking powder and stir through. Add Greek yoghurt until you have formed a cohesive dough. You don't want it so sticky you cannot work with it. Place a small amount of flour on the table and your rolling pins
Bring the dough together until smooth. Divide the dough into 3 pieces and roll dough out into 3 circles. Put on your greased pizza trays and cook for 10 minutes until crisp

In a small jar mix together the dressing ingredients put the lid on the jar and shake well
In a bowl mix together the zucchini, herbs, broad beans and rocket or spinach
Spread over your cooked pizzas drizzle the yoghurt dressing over the top.