

## PIZZA WITH SPRING GREENS

### Ingredients

600grams of plain flour  
300 grams of Greek yoghurt  
3 teaspoons baking powder  
1 teaspoon fine sea salt salt  
2 zucchini  
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 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 4 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.