

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 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.