

Difficulty:  
Medium



Time:  
30 minutes



# Flatbread pizza

with your favourite toppings!



Allergens: gluten, milk

## What is it?

A healthy take on a classic favourite! The flatbread base will not be as thick and bready as shop-bought pizzas, and making from scratch will give them a much fresher flavour.

THIS RECIPE  
COSTS MAX.

**£3.00**

PER PERSON  
(BASED ON ALDI  
INGREDIENTS)

## What you need:

	<u>For 2 people</u>	<u>3 people</u>	<u>4 people</u>
Self raising flour	300g	450g	600g
Mixed herbs	4 tsp	4 tsp	5 tsp
Tomato puree	100g	150g	200g
Olive oil	4 tsp	5 tsp	5 tsp
Water	150ml	225ml	300ml

And a pinch of salt

## Kit list:

- Mixing bowl
- Rolling pin
- Frying pan

## Make it your own!

The ingredients above will make the pizza base, but you can use your imagination to add any toppings you like! This recipe can easily be personalised to make something tasty for everyone in the family.

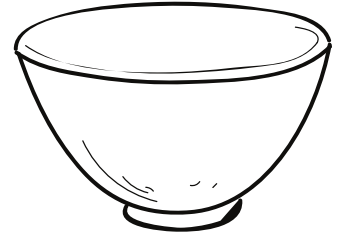
Celebrate Family  
Food

Charity no.  
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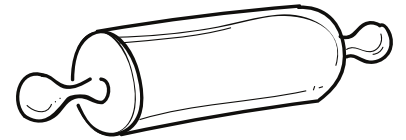
# What to do:

**Step 1:** Add the flour (saving a little bit for later) and salt into a large bowl, and add the water a tiny splash at a time. Mix together until it is fully combined.

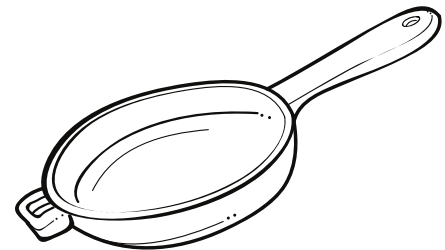


**Step 2:** Once mixed, add the oil and kneed the dough (use your hands to work the dough until the ingredients are all well combined). If it's too sticky, add more flour, or if it's too dry, and more water. Only add a small amount of each at a time to avoid going round in circles! Keep kneeding the dough for about 5 minutes and then roll into a ball.

**Step 3:** On a clean surface, sprinkle a little bit of flour and then roll out each ball of dough one at a time with a rolling pin (the flour stops the dough from sticking to the surface). Roll until the dough is about half a centimetre thick.

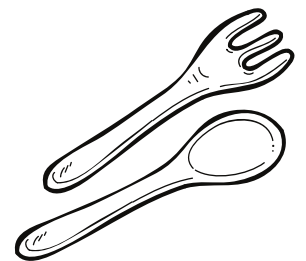


**Step 4:** Heat a large frying pan on the hob. Cook each flatbread for about 2 mins on each side and then transfer onto a clean tea towel to rest (use a tea towel rather than a plate to avoid a soggy bottom!)



**Step 5:** Mix the tomato puree and mixed herbs together and spoon on top of the flatbread. Add grated cheese and your preferred toppings.

**Step 6:** Heat the oven to 200 degrees (gas mark 6) and cook your flatbreads for 8 minutes until golden and crisp.



**Serve:** Take a moment to pat yourself on the back for making your own pizza base from scratch! Then slice up and tuck in!

What did you think of this recipe? Colour in the stars to give it a rating!

