

# Easy gluten free pizza base

**Difficulty:** easy

**Type:** Main

**Allergy advice:**

**Serves:** 1 large pizza

**From the garden:**

**Source:** Lees family

<u>Equipment</u>	<u>Ingredients</u>
Medium size mixing bowl	1 ½ cups gluten free SR flour
Measuring cup	1 cup natural Greek yoghurt
Mixing spoon	½ tsp salt
Pizza tray	Extra flour for dusting
	Oil to grease pizza tray

## What to do:

1. Place flour and salt into your mixing bowl and make a well in the centre.
2. Pour yoghurt into the well and combine with a wooden spoon.
3. Turn out onto a floured surface and knead for 5 minutes.
4. Form a bowl and leave to rest, while you grease your pizza tray.
5. Roll out your dough and place into pizza tray, smooth out dough to the edges.
6. Add your toppings!