



Flatbread pizza

You can buy flatbreads from most supermarkets or it's quick and easy to make your own. They can be frozen cooked or uncooked so that you can use them another day. If you are freezing them uncooked put greaseproof paper between them to stop them sticking.

If you are making your own flatbreads. Cook them on one side and when you turn them over put on your toppings and turn down the heat so that the cheese melts but the flatbread doesn't burn.

Makes approx. 10

- 400g flour (plain or wholemeal)
 - ¼ teaspoon salt
 - 100ml warm water
 - 2 tablespoons oil (olive, sunflower or vegetable), plus extra for cooking
1. Put the flour and salt in a large bowl and pour the water in slowly.
 2. Mix the water and flour mixture together using a spoon or a finger.
 3. Add the oil and knead the dough for five minutes in a bowl or on a clean, floured surface. You are aiming for a soft dough. If it is too sticky, add a little more flour or if it is too dry, add a splash of water.
 4. Divide the dough into equal sized balls.
 5. On a clean surface, roll each ball of dough into a circle using a rolling pin. If you pick up the flatbread and move it around often you know it hasn't stuck. Don't worry if they aren't perfect circles.
 6. Heat a large frying pan. Put a little oil into the pan. Cook each flatbread for about 2 minutes on each side. Keep the cooked flatbreads warm, wrapped in foil or a clean tea towel, until the others are cooked.

Pizza Topping

Just mix together a 400g tin of chopped tomatoes, a crushed clove of garlic and some herbs of your choosing. I like to put in a splash of wine vinegar too but it's not essential

Then the toppings are up to you. Some of our favourites are cheese, salami, ham, tomatoes and mushrooms but you can even use sweet toppings such as bananas, Nutella or yogurt if you want to for a quick pudding.