



PAN PIZZA

HEAT LEVEL 

Pizza made easy, but packed with flavour.

10 Mins

2 Servings

INGREDIENTS

1 1/2 cups (375ml) self-raising flour
1 cup (250ml) Greek yoghurt
1/2 tsp (2.5ml) salt
1/4 cup (60ml) readymade tomato sauce
1/2 cup (150ml) grated Mozzarella cheese
1/4 pouch Spur CheddameLT Sauce
4 slices beef salami
4 Tbsp (60ml) Spur Creamy Garlic Peri Peri sauce
Fresh basil leaves, to serve

METHOD

- 1 In a large bowl, add the flour, yoghurt & salt together. Mix to combine & knead for 1-2 minutes to form a soft dough.
- 2 On a clean, floured surface, divide the dough into two balls and flatten using your hands or a rolling pin.
- 3 Heat a greased non-stick skillet over medium heat and add the pizza bases to the pan, one at a time. Cook for 2 minutes per side, flip and repeat the cooking process.
- 4 Add the tomato sauce, grated cheese, beef salami and Spur CheddameLT Sauce.
- 5 Cook until the cheese melts.
- 6 Drizzle with the Spur Creamy Garlic Peri Peri sauce and scatter with fresh basil leaves after slicing.

VARIATIONS

none

