

Homemade Flatbread Pizza

Ingredients



- 200g plain flour
- 100g warm water
 - ¼ tsp salt
 - 2 tbsp oil
- ½ tsp mixed herbs
- ½ tsp garlic granules
- 4 tbsp tomato puree
- 6 cherry tomatoes
- 50g grated cheese

Method

- 1.** Put the flour, salt & herbs in a bowl and mix.
- 2.** Gradually mix in the water, bring the mix together with your hand, add the oil & knead to a soft dough. Leave to rest for 30 minutes.
- 3.** Divide the dough into 4, roll out each until they are 1cm thick and fry in a hot pan for 2 minutes each side.
- 4.** Transfer to an oven proof tray. On each flatbread add 2 tbsp of tomato sauce, chopped tomatoes and grated cheese.
- 5.** Bake for 15 minutes at 200°C.