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Frying Pan Pizza

**Ingredients:**

**For base:**

200 gms strong bread flour

½ teaspoon fast acting dried yeast

¼ tsp caster sugar

A little oil for greasing

**For topping:**

4 tablespoons olive oil plus extra for greasing

1 clove garlic

200 gms passata

Pinch of sugar

Desired veg spinach, peppers, courgettes

Ricotta and cheddar cheese

Handful of mint

**Method:**

1. put dry ingredients into a bowl and add up to 125 mls of warm water, mix to pliable dough,
2. turn onto floured board and knead until smooth, put back in bowl
3. cover with clingfilm and leave in warm place to double in size
4. heat 1 tblspn oil in pan, add chopped garlic and cook to soften
5. add passata, season and let bubble with low heat for few minutes until thickened
6. slice vegetables thinly for the topping
7. take the risen dough, knock out onto floured board and roll out to fit frying pan
8. gently heat 1 tablespoon of oil in pan to grease
9. lift dough with rolling pin and gently lay in pan
10. cook over low to medium heat until golden brown underneath and sides lifting
11. flip over, drizzle little oil between pizza and pan and cook for 2-3 mins
12. spread sauce over pizza, add toppings
13. serve and enjoy

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