



# 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 Smokey 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 Smokey Peri Peri Sauce and scatter with fresh basil leaves after slicing.

## VARIATIONS

none

