

Creamy Pesto Flatbreads

Ingredients:

For the Dough:

- 1¼ cup Plain flour or whole wheat flour
- 2 tsp Dry yeast
- ½ cup Lukewarm water
- 2 tsp Sugar
- 1 tbsp Olive oil
- ½ tsp Salt
- Additional olive oil for brushing

For the topping:

- ½ cup Cream cheese, softened
- 2 tbsp Pesto Sauce (store bought)
- 10-12 Rocket leaves, roughly chopped
- 10-12 slices Black olives
- Grated Parmesan cheese
- Chilli flakes
- Oregano

Method:

Pre heat the oven to 240° Celsius (475 Fahrenheit).

- To make the dough, sieve flour into a bowl and add salt.
- In a small bowl, take the lukewarm water and sprinkle yeast and sugar over it.
- Cover and keep in a closed cupboard for 10 minutes.
- When the liquid becomes frothy, pour it over the sieved flour. Add the oil and use your hands to make the dough soft. Add a little extra water if required.
- Next, cover the bowl and place in a closed cupboard or oven,

until the dough has doubled in size.

- When you want to bake the pizza, beat the dough and divide into 2 parts. Take one of the parts and with the help of dry flour, roll it into a 10 x 8 rectangle shape. Place this on a greased oven tray.
- Set aside for 10-15 minutes and then place in a very hot oven for 7-8 minutes.
- Remove from the oven, brush with olive oil.
- In a small bowl mix cream cheese and pesto sauce together and spread evenly on the dough.
- Bake again for 2-3 minutes.
- Finally, remove from the oven and arrange rocket leaves and sliced olives all over the pizza. To garnish, sprinkle with parmesan cheese, chilli flakes and oregano and serve immediately.