**Pide Recipe**

Serves 4

**Ingredients:**

(Base)

-1 1/3 cups Self Raising Flour

-4 Tbs Greek Yoghurt

-1 tsp Sumac

(Topping – note that amounts are approximate)

-1 Tbs of Garlic Infused Olive Oil

-8 balls of Cherry Bocconcini, thinly sliced.

-4 slices of Prosciutto, thinly sliced.

-1/4 zucchini, grated

-1 medium sized tomato, diced

-fresh thyme and basil, roughly chopped, to taste

**Method**

1. Pre-heat oven to 220⁰C. Line a baking tray with baking paper.
2. Mix dough ingredients together until they just start to combine.
3. Tip onto a floured bench top and knead together until a smooth dough is formed.
4. Form four ‘canoe-shaped’ bases, pinched closed at the ends, ensuring that the base is not too thick and that they have sides approximately 1 – 1.5cm high.
5. Bake for 5 minutes until lightly golden.
6. Brush over each base with a light coat of garlic oil.
7. Top with all other ingredients.
8. Place in oven for 10 minutes or until cheese has melted, dough is golden and all ingredients are cooked through.