

Family friendly



Breakfast pizza

Serves 1

65g self-raising flour, plus a little extra for dusting

¼ tsp baking powder

Pinch of salt

65g yoghurt, such as Greek, natural, soya

50ml passata

Pinch of dried mixed herbs

35g grated mozzarella

½ small red onion, very thinly sliced

1 rasher cooked lean smoked back bacon, chopped

3 mushrooms, sliced

1 medium egg

Method

Preheat the oven to 220°C. Combine the flour, baking powder and salt into a bowl and make a well in the middle. Pour in the yoghurt then stir with a fork to combine. When the mixture forms a rough dough, turn out onto a lightly floured work surface and knead to form a smooth ball. Roll out into a thin round; the dough will bounce back slightly so roll it thinner than you think you'll need.

Heat a large dry frying pan over a medium-high heat. Cook the pizza base for 2 minutes on each side until golden. Lay the base on a baking tray, spread with the passata and sprinkle over the herbs. Scatter the remaining toppings over the pizza and crack an egg into the middle. Bake for 8–10 minutes until the cheese is golden and bubbling.

Tip

If you want to get ahead with this recipe, or if you're cooking for more than one person, you can make and cook the pizza bases in advance.