



## 2 INGREDIENT DOUGH (TM6, TM5, TM31)

⏱ 15 min. ⌚ 30 min. 🌿 easy 🍴 4 portions

### INGREDIENTS

300 g self-raising flour (see Tips), plus extra to dust

250 g Greek yoghurt (see Tips)

### USEFUL ITEMS

baking tray (30 x 40 cm), pizza tray (30 cm), silicone bread mat

### THERMOMIX PARTS

measuring cup

### KITCHEN EQUIPMENT

oven

### Preparation

1. Preheat oven to 190°C. Line a baking tray (30 x 40 cm) or set a pizza tray (30 cm) aside.

2. Place flour and yoghurt into mixing bowl, then knead **Dough** 🌀 /40 sec.

Turn dough out onto a lightly floured silicone bread mat or work surface and form into a ball. Shape as desired (see Tips). Place shaped dough on prepared baking tray or pizza tray and bake for 15-20 minutes (190°C), until cooked. Serve warm.

### TIPS

- You can replace flour with self-raising wholemeal flour, if desired.
- For a dairy free option, replace Greek yoghurt with coconut yoghurt.
- **Pizza:** Shape into a 30 cm pizza, then top as desired before baking.  
**Cinnamon sugar pretzels:** Divide dough into 8 portions (approx. 50 g each), roll into 35 cm lengths, shape into a pretzel, then bake. Brush baked warm pretzels with melted butter before sprinkling with cinnamon sugar.
- **Rolls:** Divide dough into 8 (approx. 50 g each), then shape into rolls. Brush with an egg wash and sprinkle with sesame seeds or dried herbs before baking.