

Spelt dough balls with garlic coconut butter

Takes 1 hour 30 minutes, serves 2 + 2 pizzas, uses a pizza stone

INGREDIENTS

1 spelt pizza dough from my recipe on lepetitoeuf.com
3 tablespoons coconut butter
3 tablespoons greek yoghurt
1 garlic clove, minced
Pinch of salt

DIRECTIONS

Put your pizza stone into the oven and pre-heat the oven to maximum temperature for 30-60 minutes before you want to cook.

Soften the coconut butter, then add the other ingredients and mix well. Transfer it to a ramekin or suitable serving dish and then put in the fridge until you're ready to eat.

Once the dough has risen, divide it into three. Two pieces are for your pizzas, the other is for your dough balls.

Divide it into 8-10 balls, about 1" in diameter. Place the balls on your pizza stone and cook for 6 minutes. Remove and dunk into garlic butter. Enjoy!

