Spinach Pizza

150 grams white spelt flour  
1/2 teaspoon dried instant yeast  
1/2 teaspoon sea salt  
1 teaspoon olive oil, plus extra for drizzling  
  
For the topping:  
  
250g baby leaf spinach  
1 tablespoon olive oil, plus extra to drizzle  
1 clove garlic  
1 tablespoon creme fraiche  
sea salt and black pepper  
  
1/2 red chilli, sliced  
2 eggs  
1 large ball smoked mozzarella (you can also use regular)  
a handful parsley leaves, to serve  
a wedge of lemon, to serve  
  
Put the spelt flour into a large bowl, then stir in the yeast and salt. Pour in 200ml warm water, then add the olive oil and bring together with a wooden spoon until you have a soft, fairly wet dough. Turn onto a lightly floured surface and knead for 5 mins until smooth. Cover with a tea towel and set aside. Leaving the dough to rise is not essential for a thin crust, so need for proving.  
  
On a floured surface, roll out the dough into one pizza base, about 25cm across, using a rolling pin. Shape according to your baking tray. The dough needs to be very thin as it will rise in the oven. Lift the rounds onto a floured baking sheet.  
  
Pre-heat your oven to the highest heat. Approximately 220 degrees celsius/ gas mark 8  
  
Place the spinach in a large colander. Pour over a kettle full of boiling water until the leaves have wilted (you may have to do this twice). Drain fully then place the spinach in blender and process with 1 tablespoon olive oil and a clove of finely chopped garlic. Blend until it reaches a rough, spreadable texture then mix through the creme fraiche.   
  
Spread the spinach mixture across the base of the pizza. Top with the smoked mozzarella (or regular, if using) and the chilli slices.   
  
Place the pizza in the oven to cook for 7-8 minutes. Remove from the oven, crack over the eggs and return the pizza to the oven for a further 2-3 minutes, or until the egg is set and the dough looks crisp and golden.   
  
Remove from the oven, slice and serve. Enjoy hot.