



**Folk have been raiding the Gluten free bread. So I thought I'd have a pop at a Ciabatta with a slightly modified version of Sue Burger Bun recipe. To be honest we were quite impressed.**

**Ingredients:-**

240g Self Raising Gluten free flour

½ tsp Salt

200g Grated Cheese

The chopped leaves from 2 sprigs of fresh Rosemary and Sage

240ml Milk

4 tbsp Mayonnaise

3 tbsp Margarine

A little Butter

**Method:-**

- (1) Gently heat the Butter and ½ of the Rosemary & Sage.
- (2) Set aside to cool.
- (3) Mix everything else.
- (4) Heat the Margarine with the remaining herbs and Cheese.
- (5) Spoon everything into a bread tin.
- (6) Pre Heat the oven to 180c
- (7) Add the grated Cheese and Herbs to the top.
- (8) Bung in the oven for 45 Minutes.

**Cool on tray and use as sliced Ciabatta.**