



**We're finding Gluten free self raising Flour almost impossible to get hold of now. So we experimented with plain GF flour and Baking Powder from the local Polish shop. To be fair I take responsibility for the fact that I got the quantities wrong and my Ciabatta didn't rise as well as I had hoped. But we sliced it and popped it in the freezer. We had some Tomato Puree which needed using up and a bit of Chorizo loitering in the fridge. So Sue created these extremely tasty mini Pizza thingies!**

As far as the recipe goes I'll pretend we can get Self Raising Flour, hopefully the present shortage is a temporary thing.

### **Ingredients for the Ciabatta:-**

240g Self raising Gluten free flour

½ tsp Salt

The chopped leaves from 2 sprigs of fresh Rosemary

240ml Milk

2 Cloves of Garlic, minced

4tbsp Mayonnaise

### **Method:-**

- (1) Mix all the ingredients to a batter sort of consistency.
- (2) Preheat the oven to 200c.
- (3) Pour into a Bread Tin and cook for 30 minutes or until it golden brown.
- (4) Tip out onto a cooling rack.

### **Ingredients for the topping:-**

Chorizo very finely chopped

Tomato Puree

½ tin of chopped Tomatoes

Onion finely chopped

Minced fresh Garlic

Mixed Herbs

Grated Cheese

Fresh Parsley

**Method:-**

- (1) Slice the Ciabatta to about 1cm thick.
- (2) Fry the Onion and Garlic gently.
- (3) Add all the other ingredients except the Cheese and simmer for at least half a hour.
- (4) Spread what is now a spicy Pizza sauce of the Ciabatta.
- (5) Sprinkle with grated Cheese and grill until the Cheese has melted.
- (6) Sprinkle with fresh Parsley.