**SPRING ONION BREAD**

Ingredients

4 cups plain flour

4 teaspoons baking powder

2 cups boiling water (it must be boiling; measure it cold and bring to the boil)

3 tsp salt plus more for sprinkling

1 chilli

1 cloves garlic, crushed

2 Tbsp veg oil

4 large Spring onions, chopped

In the food processor put the flour, baking powder and a little bit of salt. Turn it on to combine it all and then while it is still going, drizzle in the boiling water(use a glass measuring jug) until the flour mix turns into a ball and rolls around the processor.

*You may not need all of the water…* Take it out and if it feels sticky sprinkle a little flour on your hands, a board or bench and knead it for a few minutes, then wrap in cling wrap for about 20 minutes.

Take this time to slice up your spring onions. Chop your chilli and garlic until mushed. Fill a little dish with the oil and chopped chillies and garlic.

Prepare your dough: unwrap it and roll it into a long sausage and cut 6 to 8 equal pieces. Re flour your board, lightly and roll out the ball into a disc (round) quite thin and lightly brush with the chilli/garlic oil.

Sprinkle your spring onions and garlic over the top, then roll it up like a little swiss roll.

SNAILS: roll into a little snail and then flatten it again! *It will squish the onions, but that just makes the flavour come out more.* Brush the outside with some oil on both side and then put it into a pan to cook for a few minutes on each side with the lid on.

Spread out on a serving platter and sprinkle with a little more herbs if available.

<<Your Choice of herb!>> Just make sure they have been washed and spun dry.

**Optional herbs:**

**-coriander**

**-pineapple sage flowers**

**-parsley**