SPRING ONION BREAD (gf)

Ingredients

4 cups plain gluten free flour

4 teaspoons GF baking powder

1.5-2 cups boiling water (it must be boiling)

The amount will depend on what flour you use.

3 tsp pink salt plus more for sprinkling

3 chillies

2 Tbsp veg oil

6 large Spring onions, chopped

3 cloves garlic, crushed

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 until the flour mix turns into a ball and rolls around the processor. Take it out and lightly flour a board/bench and knead it for a few minutes, then wrap in cling wrap for about 20 minutes.

Take this time to chop up your spring onions and fill a little dish with your oil and chopped chillies and garlic. Once you have left the dough for a while, unwrap it and roll it into a long sausage and cut 6 to 8 equal pieces. Re flour your board, lightly and roll out a dough ball, 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.

Then roll that into a little snail and roll it out to about 10cms. It will squish the onions, but that just makes the flavour come out more. Brush the outside with some oil on both sides…and then put it into a pan to cook for a few minutes on each side with the lid on.

You can now sprinkle some salt over the top before you serve.