

APRIL
12



ITALIAN BREAD STARTERS....

Ingredients

(Bruschetta) (Focaccia)

- ▶ 1 tub fresh cherry tomatoes
- ▶ 2 fresh ciabatta loaves
- ▶ 1/2 garlic cloves
- ▶ 4 fresh basil leaf
- ▶ Good quality olive oil
- ▶ 1 cup warm water
- ▶ flour, yeast mix

Directions (Bruschetta)

- Chop the tomatoes/ garlic (mix with basil)
- Half and toast ciabatta
- Add garlic/tomatoe mix to olive oil and spread over warmed ciabatta
- toast until golden brown, add fresh tomatoes/basil
- Cook for 15mins at 200 until golden brown
- Add olives, basil to garnish, sprinkle olive oil over warm bread

(Focaccia)

- add warm water to yeast mix, roll out on greased paper
- Coast with Olive Oil

**MADE BY
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