



Ciabatta Pizza Bread with Mozzarella

Special Sides 20-25 Minutes • Veggie

1A



Handmade
Ciabatta Loaf



Tomato Puree



Sun-Dried
Tomato Paste



Italian Style
Herbs



Baby Plum
Tomatoes



Mozzarella

Before you start

Our fruit and veggies need a little wash before you use them!
Wash your hands before and after prep.

Cooking tools

Bowl, kitchen paper and baking tray.

Ingredients

	Quantity
Handmade Ciabatta Loaf 13)	1
Tomato Puree	1 sachet
Sun-Dried Tomato Paste	2 sachets
Water*	100ml
Italian Style Herbs	1 sachet
Baby Plum Tomatoes	125g
Mozzarella** 7)	1 ball

*Not Included **Store in the Fridge

Nutrition

	Per serving	Per 100g
for uncooked ingredient	315g	100g
Energy (kJ/kcal)	2796/668	887/212
Fat (g)	27.1	8.6
Sat. Fat (g)	11.7	3.7
Carbohydrate (g)	74.1	23.5
Sugars (g)	8.8	2.8
Protein (g)	29.0	9.2
Salt (g)	1.97	0.62

Nutrition for uncooked ingredients based on 2 person recipe.

Allergens

7) Milk 13) Cereals containing gluten

Always remember to check your ingredient packaging for the most up to date information on allergens and traces of allergens. Boxes are packed in facilities that handle peanut, nut, sesame, fish, crustaceans, milk, egg, mustard, celery, soya, gluten and sulphites.

Use separate equipment to handle raw and cooked meat (or wash between uses). Missing or replaced ingredients, as well as any recipe step changes, will be communicated where possible via email.

Contact

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The Fresh Farm

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1



Slice the Bread

a) Preheat your oven to 220°C.

b) Halve the **ciabatta** horizontally.

c) In a small bowl, combine the **tomato puree**, **sun-dried tomato paste**, **water** (see ingredients for amount) and **half the Italian style herbs**. Set aside.

2



Build your Ciabatta Pizzas

a) Halve the **baby plum tomatoes**.

b) Drain the **mozzarella** and pat it dry with kitchen paper, making sure you squeeze out as much **liquid** as possible. Then tear it into pieces.

c) Pop the **ciabatta halves** onto a baking tray and spread the **tomato sauce mix** onto the cut sides, then top evenly with **mozzarella** and **tomato halves**.

d) Sprinkle over the remaining **Italian style herbs** and bake on the top shelf of your oven until the **cheese** has melted, the **tomatoes** have softened and the **bread** is starting to crisp, 8-10 mins.

3



Serve

a) Once cooked, carefully remove the **pizza bread** from the oven.

b) Pop onto a sharing board and cut into slices.

Enjoy!