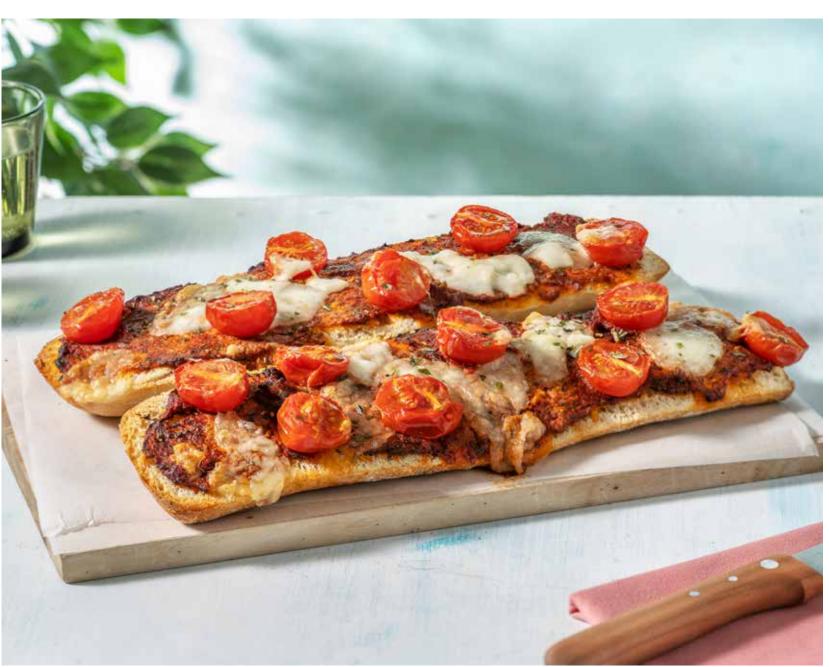


Ciabatta Pizza Bread

with Mozzarella

Special Sides 20-25 Minutes • Veggie







Handmade Ciabatta Loaf



Tomato Puree



Sun-Dried Tomato Paste





Baby Plum Tomatoes



Italian Style Herbs

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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Packed in the UK The Fresh Farm 60 Worship St, London EC2A 2EZ







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.



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.



Serve

- a) Once cooked, carefully remove the pizza bread from the oven.
- **b)** Pop onto a sharing board and cut into slices.

Enjoy!