



This was a real DIY Job. We used some of our own home cured meats:-

Pepperizo - <http://www.eatwellonuc.org.uk/index.php/recipes/633-pepperizo>

Bacon - <http://www.eatwellonuc.org.uk/index.php/recipes/635-home-cured-bacon-5>

Botulism didn't get us and the whole gig was really tasty!

Gluten free Pizza Base

Ingredients:-

- ¾ Cup of warm water
- 1 Tbsp of Sugar
- 1/4oz of Yeast
- 2 Cups of all purpose Gluten free flour
- 1 Tsp of Salt
- 1 Egg
- 1 Tbsp of Olive Oil
- 1 Tsp of Cider Vinegar

Method:-

- (1) Mix the Water, Sugar and Yeast and allow to stand until it begins to foam.
- (2) Mix the Flour and Salt.
- (3) Add the Egg, Olive Oil, Vinegar and yeast mixture.

- (4) Mix until you form a dough.
- (5) Transfer to a baking tray lined with Parchment Paper.
- (6) Oil your hands and spread the dough into a 12" circle.
- (7) Bake in a pre-heated oven at 200c for 10 minutes.
- (8) Add topping of your choice and bake at 200c for a further 10 minutes.

It was an American recipe Sue modified, so the measurements are in cups etc. We're having a no cook day today as there's nearly half of this monster left. Hand cut chips and a bit of dressed Salad will do the job!