

Scarpaccia

Season: autumn

Serves: 4 or 12 tastes

Fresh from the garden: broccoli greens, spinach, kale, rosemary

Equipment: chopping board kitchen knife mezza luna large mixing bowl. colander wooden spoon baking tray with baking paper measuring cups measuring scales	Ingredients: 300g garden greens (kale, broccoli, broccoli leaves, broccolini), finely shredded. 1 onion halved and finely sliced. 1 teaspoon salt ¼ teaspoon black pepper 120g gluten free flour 80 g cornmeal 50 ml olive oil 1 cup water 1 tablespoon rosemary
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What to do:

1. Wash the greens and cut very thinly. Add the thinly sliced onions.
2. Mix well with 1 teaspoon of salt and a little ground black pepper. Mix together with your hands for 5 minutes, until you notice the leaves soften and start to release water.
3. Place the vegetables into a colander on top of a bowl. Place a plate on top of the vegetables and add some weight on top. Let it rest for an hour on the kitchen table.
4. Measure the gluten free flour, cornmeal, finely chopped rosemary and olive oil into a large bowl. Add water and whisk until smooth.
5. Add the chopped vegetables to the batter and mix very well. You might have to your hands in there.
6. Line a large oven sheet with baking paper and brush with olive oil. Pour the mixture on the pan and spread evenly. You can place another sheet of baking paper on top and smooth the mix with your hands. Remove the baking paper.
7. Drizzle a little olive oil over the top.
8. Bake in the preheated oven at 220 degrees C for 35-40 minutes or until golden and crispy.
9. Cut into pieces with a pizza cutter and serve with your salad.