

Serves 4

Ingredients



- 240g of gram flour (chickpea flour).
- Pinch of caster sugar.
- 2 garlic cloves, crushed.
- 4 tbsp of rapeseed oil.
- Tomato Puree.
- Cheese of your choice.
- Toppings of your choice.
- Pinch of salt.

1. Tip the flour into a bowl and
2. add the caster sugar and salt.
3. Then add the garlic, 2tbsp of
4. rapeseed oil and 470ml of water.
5. Then whisk to a smooth batter and set aside for 1 hour at room temperature.
6. Preheat the oven to 210°C and lightly grease 2 baking trays.
7. Heat a frying pan until hot. Add 1 tbsp of rapeseed oil and half the batter. Fry for 3-4 minutes until the batter is crisp around the edges. Then, flip and fry the other side for 3-4 minutes so both sides are golden brown, and the base is cooked through.
8. Tip the base onto a tray and repeat with the rapeseed oil and batter.
9. Divide the tomato puree between the 2 bases. Add your cheese and toppings.
10. Then cook in the oven for 8-10 minutes.

