



# SKYE BLUE

## *Kitchens*



### **CROSTINI**

Pre heat oven to 180°C. Grease and line a small 1lb loaf tin with baking paper.

#### **What you need:**

125g Baking Bag mix

¼ - ½ tsp salt

½ tsp mustard powder

1/8 tsp turmeric powder (optional)

1 ½ tsp baking powder

½ - 1 tsp dried rosemary

1 TBS sunflower seeds or finely chopped walnuts

½ cup + 2-3 TBS milk (note 1)

15g butter (note1 )

Sprinkling of chilli flakes (optional)

#### **To Make:**

Warm the milk and butter together in a small saucepan or microwave. Add all the dry ingredients into a bowl and mix together to combine. Make a well in the centre, add the warmed milk to the bowl, mix through to combine. Pour into prepared tin.

Bake for 18-20 minutes or until a skewer comes out clean. (Ovens will vary). Leave to cool in the tin before turning out. The loaf must be completely cold before cutting. Wrap and leave in the fridge for at least 3-4 hours before cutting. Even better leave in the fridge overnight.

#### **To Make Crostini:**

Preheat oven to 130°C. Line 2 trays with baking paper

Slice the loaf into thin slices and place on the trays.

Bake for about 20-5 minutes. Remove from the oven and turn the crostini over. Swap trays over then bake for a further 20-25 minutes or until golden and crisp. (ovens will vary). Cool completely before storing in an airtight container.

Makes approx. 35 crostini.

#### **Note:**

1. For dairy free use Olivani and non dairy milk of choice.

**Tip:** Crostini are delicious eaten on their own or serve with your favourite dip.