

## **A Nicely Decorated Gluten Free Focaccia And A New Camera**

### **Ingredients:**

Difficulty: Easy

(makes 1 bread in 20x30cm oven pan)

8 tbsp (or 80 gr.) rice flour  
4.5 tbsp (or 45 gr.) brown rice flour (in Finnish: täysjyväriisijauho)  
5 tbsp (or 45 gr.) corn starch (in Finnish: maissitärkkelys)  
1.5 tbsp (or 20 gr.) potato flour (in Finnish: perunjahauho)  
4 tsp psyllium husk  
1 tsp salt  
2.5 dl (or 1 cup or 250 gr.) very warm (but not boiling) water  
1.5 tsp (or 5 gr.) active dry yeast  
1 tbsp granulated white sugar  
1 egg  
1/2 dl (or 3 tbsp + 1 tsp or 40 gr.) olive oil

a little olive oil to grease the pan

my toppings:

fresh basil leaves  
cherry tomatoes  
edible flowers  
a pinch of salt

### **Instructions:**

1. Grease the pan with oil, put aside.
2. Put first 6 ingredients in a bowl and whisk, then put aside.
3. In a large bowl, put warm water and yeast and give it a little whisk.
4. Add sugar, whisk again and let it sit for 10 minutes to activate the yeast.
5. When the yeast activates and you see bubbles and foam forming on the surface, add the egg and olive oil and whisk.
6. Add dry ingredients mixture and whisk well.
7. Pour the mixture into the greased pan and let it sit for 30 minutes.
8. Within 30 minutes, the batter will get thicker a little. At this point, arrange the toppings you like in any way you want. Sprinkle some salt on top and let the batter sit for 1 hour.
9. Towards the end of 1 hour, heat the oven to 180C. When the batter and the oven is ready, put in the oven, in medium part and bake for 20-25 minutes, until you get a lightly browned surface. When ready, take out of the oven and let it cool in the pan for about 20 minutes, then transfer

the cake to a wire rack to cool completely. Enjoy!