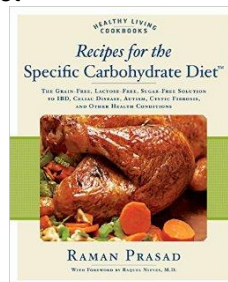


FOCACCIA (Gluten-Free)



This recipe is from p43 of Recipes for the Specific Carbohydrate Diet



Available in the shop

Ingredients:

- 220g (2 cups) Almond Flour
- 200g (7 ounces) Cottage Cheese
- 1 teaspoon Baking Soda
- ¼ teaspoon Salt
- ½ teaspoon Coarse Black Pepper
- 60g (½ cup) grated Cheddar Cheese
- 40g (3 tablespoons) butter, melted
- 2 Scallion sprigs, finely sliced

Topping

- ½ teaspoon Coarse Sea Salt
- 8g (1 tablespoon) finely grated Cheddar Cheese
- 1 teaspoon Dried Rosemary

Method:

Pre-heat the oven to 190°C / Gas Mark 5.

Grease a 9 by 13 inch / 23 by 33 cm baking tray.

To make the bread, mix together the bread ingredients in a food processor until well blended. Remove from the blender and spread out in the greased baking tray.

To make the topping, combine the topping ingredients and mix well. Sprinkle on top of the bread.

Place in the oven and bake until the edges brown. 30-40 minutes

Allow to cool and then cut into sandwich squares.

Approximate yield of bread is 20 squares.

Ingredients are available in the shop. If you are not sure where please ask a member of staff. This recipe is available to view online at www.phoenixshop.co.uk