

## GARLIC AND BASIL “FAT HEAD” FOCACCIA

180g/1 1/2 cups grated mozzarella cheese  
2 tbsp cream cheese  
1 tsp white wine or apple cider vinegar  
1 egg, beaten  
90g/1/2 cup almond flour/ground almonds  
1/2 tsp salt  
1/2 tsp garlic powder  
1/2 tsp onion powder

### GARLIC AND BASIL BUTTER

85g/2oz butter softened  
3 cloves garlic finely chopped, 1 grate mine  
large pinch salt  
1/2-1 tsp chopped fresh basil



Preheat oven to 200c/400f

Heat both cheeses in a saucepan over a low heat stirring occasionally until fully combined, allow to cool slightly.

Beat in the egg and vinegar half at a time.

Fold in the almond flour and other dry ingredients.

When your mixture has a nice stretchy dough consistency place between two sheets of non stick baking parchment and press out into shape

Place dough on the bottom sheet onto a baking tray, make holes in it with a fork and bake in the oven for 10-12 minutes. remove from the oven and allow to cool slightly.

Make your garlic and basil butter by mixing all the ingredients together in a bowl.

lift your bread off the baking sheet using the baking parchment and pace into a baking tin with sides.

spread the butter mixture over the bread and bake for another 10-12 minutes

Cool on a rack although this is great warm

Makes 8 servings at 2g carbs per serving