

MYX RECIPE

NAME: MYX Focaccia Flatbread

INFO:

A perfect Grain Free, Lectin Free, Gluten Free option for a delicious focaccia flatbread, for sandwiches, pizza's or just toasted with any meal. Great for dipping in olive oil and parmesan as well. Also as seen on our blog they make for a fun veggie art surface to wow your family and friends.

INGREDIENTS:

Yield: 12 to 16 Slices pending on size you desire

Ingredients

4 ounces Almond Cream Cheese (Kite Hill)
4 ounces (115 g) Italian or Goat Butter Softened
4 Large Organic Eggs
245 g Almond Flour
1 tsp Baking Powder
1/4 tsp Xanthan Gum
1/2 tsp Garlic Powder
2 TBL Fresh Rosemary (roughly chopped)
22 Kalamata Olives Pitted
Himalayan Pink Salt

DIRECTIONS:

Preheat oven to 375

Using a stand mixer with the paddle attachment, mix cream cheese and butter on high speed until mixture is fluffy. Reduce speed to medium and slowly add the eggs until mixed well. Mixture may look a little lumpy at this point but do not worry. In a separate bowl add the almond flour, baking powder, xanthan gum, garlic powder and mix well, then slowly add this to the mixing bowl with the above wet mixture; mixing all together and at this point the lumpiness, if any, should go away. This should have a thick pancake batter consistency. Add to mixture - 16 olives roughly chopped and 1 TBL rosemary and mix until evenly dispersed through batter.

Using a large baking pan lined with parchment paper, add mixture slowly and spread batter using a spatula to about 1/4" thickness (overall size to be around 13" x 16"). Then add the rest of the olives (cut in quarters) and 1 TBL rosemary to the top with a bit of salt (to taste). Another alternative is to create a veggie art on top of using your own choice, making a beautiful personal masterpiece.

Place in the oven and bake for 18 to 25 minutes, bread should be lightly golden, make sure not to over cook,