

SAVORY HERBED BREAD

INGREDIENTS

3/4 c. nut butter (almond or cashew)
3 Tbsp olive oil
2/3 cup almond flour
4 large eggs
2 Tbsp honey
1/4 cup coconut flour
1/2 tsp. baking soda
4 tbsps fresh Parmesan cheese, grated or chopped finely
3 Tbsp fresh rosemary, chopped
3 Tbsp chopped sundried tomato's
3 Tbsp almond milk

DIRECTIONS

1. Preheat oven to 325 F
2. In a large bowl beat together eggs, honey, olive oil and nut butter
3. In a separate bowl mix together all dry ingredients
4. Slowly blend dry ingredients into wet, add almond milk (use more than 3 Tbsp if you find your mix is looking dry – should be batter like)
5. Fold in rehydrated sundried tomato's, parmesan cheese and freshly chopped rosemary
6. Pour batter into a bread pan and top with additional rosemary as garnish
7. Bake for 45 minutes
8. Allow bread to cool for 10 minutes before serving



GASTROCHEF

WWW.GASTROCHEF.ORG