

Almond flour bread

Preparation time: 30 min. · Level of difficulty: very easy ·

Quantity

Ingredients for 4 people.

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250 g Almond flour
5 piece Eggs
1 tsp Thyme
1 tsp Rosemary
50 g Sunflower seeds
70 g Sesame seeds
30 g Linseed
200 g Granular cream cheese
1 tsp Baking powder
1 tsp Flor de sal lemon
4 tsp Olive oil
100 g Dried tomatoes
2 piece Garlic cloves
1 tsp Milled lemon peel

Preparation

Beat the eggs with a hand mixer for 3 minutes, add the granular cream cheese to the egg mixture together with the baking powder, salt and olive oil. Mix again for 2 minutes.

Separately, mix together the almond flour, the ground lemon zest, linseed, sesame seeds, rosemary, thyme, garlic and sunflower seeds.

Add the egg mixture to the flour mixture and mix everything gently with a hand mixer until a smooth dough is formed. Then leave to rest for 10 minutes.

Preheat the oven to 180°C, top and bottom heat.

Spread the dough evenly on the baking tray lined with baking paper.

Press the dried tomatoes and chopped garlic a little into the dough. Bake in the oven for 15 minutes. Brush the dough with water to make it nice and crispy brown.