

Gluten-Free Parmesan Bread



aroma
KITCHEN

INGREDIENTS

6 Le Naturelle eggs

1 tsp salt

2 tsp cream of tartar

1 tsp bicarbonate of soda

60g (¼ cup) Valio Unsalted butter (melted)

285g (2 ½ cups) ground almonds

120g (1 cup) parmesan cheese, shredded

1 tbsp dried oregano

2 garlic cloves, grated

50g black olives, roughly chopped

1 tsp sea salt



METHOD

- 1 Preheat the oven to 180°C. Prepare a loaf tin by greasing the bottom and sides with butter.
- 2 In a large mixing bowl, whisk the eggs until frothy. Add the salt, cream of tartar, and bicarbonate of soda and whisk until well combined.
- 3 Add the melted butter and whisk until combined and frothy.
- 4 Mix in the ground almonds.
- 5 Fold in the parmesan cheese, oregano, garlic and olives. Mix everything well. Transfer the batter into the prepared loaf tin.
- 6 Bake for 40 minutes, or until a toothpick inserted comes out clean.
- 7 Let cool completely on a cooling rack before removing the bread from the tin.