

Tomato-Garlic Focaccia - Italian Flatbread

Yield: 1 min
Total Time: 65 min

Recipe from: <https://www.recipeschoose.com/recipes/spicy-italian-flatbread-recipe>

Ingredients:

- 1 cup sorghum flour
- 1 cup potato starch
- tapioca starch
- 1/2 cup millet flour or certified GF oat flour
- 2 teaspoons xanthan gum
- 1/4 teaspoon sea salt
- 2 cloves garlic minced or 1/2 teaspoon garlic powder
- 2 teaspoons rosemary each: chopped, thyme, basil
- 1 tablespoon active dry yeast
- 1 1/4 cups warm water at 110° F
- 1 pinch raw sugar
- 4 tablespoons extra virgin olive oil
- 1 tablespoon honey or raw agave nectar
- 1/2 teaspoon lemon juice or mild rice vinegar
- 1 free range egg beaten, or Ener-G Egg Replacer, mixed
- cornmeal A dusting of GF
- garlic Note: You'll need sliced fresh, and tomatoes for topping.