

3 FLAVOURFUL WAYS WITH FOCACCIA

The latest creation from Gluten Free Lab has just been released and we couldn't love it more. This fluffy focaccia bread is so versatile and makes the perfect starter, snack or even dessert! It's as simple as warming in the oven for up to 10 minutes and the smell of fresh bread will have everyone excited. Here are three quick and easy ways to serve the focaccia you may not have thought of!



CARAMELISED ONION

(Makes 4 serves)

Ingredients

- 1 red onion
- 1 tbsp butter
- 1 tbsp olive oil
- 1 rosemary stalk
- 1 tbsp balsamic vinegar
- 1 focaccia loaf



Method

1. Set oven to 180°C.
2. Slice the onion and add to a frypan over medium heat with 1 tbsp oil, 1 tbsp butter, salt and pepper. Chop and add rosemary leaves. Cook for 8-10 minutes until softened. Stir in 1 tbsp balsamic vinegar and cook for a further 5 minutes.
3. Meanwhile, wrap focaccia in baking paper and toast in oven for 10 minutes.
4. Scatter caramelised onions on top of warmed focaccia and slice to serve.

Want to make this at home? We used **Gluten-Free Lab Focaccia**, **Organic Times Organic Salted Butter**, **Regans Ridge Organic Olive Oil** and **Red Onions** from the Marketplace.





STRAWBERRIES & CREAM

(Makes 4 serves)

Ingredients





- 1 focaccia loaf
- 1 tbsp sugar
- 1/2 tsp cinnamon
- 1 punnet (250g) strawberries
- 250ml fresh whipping cream



Method

1. Set oven to 220°C.
2. Brush focaccia with olive oil (or melted butter). Sprinkle with sugar and cinnamon. Bake in the oven for 8 minutes.
3. Meanwhile chop or slice strawberries and whip the cream.
4. Remove focaccia from oven and allow to cool. Assemble with whipped cream and fresh strawberries to serve.

Want to make this at home? We used **Gluten-Free Lab Focaccia**, **Regans Ridge Organic Olive Oil**, **WA Strawberries** and **Bannister Downs Fresh Cream** from the Marketplace.

 <p>Gluten-Free Lab Focaccia, 3-pack</p> <p>Gluten-free focaccia bread. Made in Perth. A wonderful texture and taste - you need to taste it to believe it!</p> <p>ADD</p>	 <p>Regans Ridge Organic Olive Oil, 500ml</p> <p>A local favourite for the finest pastries and breads.</p> <p>ADD</p>	 <p>WA Strawberries, 250g</p> <p>Fresh juicy sweet. Used as say more! Incorporate them into your baking in scones, in cakes and scones. Use for say it's delicious and delicious!</p> <p>ADD</p>
 <p>Bannister Downs Fresh Cream, 250ml</p> <p>Milk and butter. Bannister Downs Fresh Cream is perfect for pouring or whipping! 100% Delicious and reduced fat/low in fat.</p> <p>ADD</p>		



CHEESY GARLIC BREAD

(Makes 4 serves)

Ingredients

- 1 focaccia loaf
- 1 tbsp chopped parsley
- 1 cup grated cheddar cheese
- 2 garlic cloves
- 2 tbsp softened butter

Method

1. Set oven to 220°C.
2. Score along focaccia 3/4 the way down, creating slits.
3. Chop parsley and crush garlic. Combine with cheddar cheese and butter.
4. Spread the cheese mix over top and into the slits of the focaccia. Bake in oven for 8-10 minutes until bubbly and golden. Finish off under the grill for an extra golden crust.



Want to make this at home? We used Gluten-Free Lab Focaccia, Kitchen 2 Kitchen Shredded Cheddar Cheese, garlic and Organic Times Organic Salted Butter from the Marketplace.



**Gluten-Free Lab Focaccia,
1 pack**

Gluten-free focaccia bread. Made in Paris! A wonderful texture and taste – you won't even notice it's GF!

ADD



**Kitchen 2 Kitchen Shredded
Cheddar Cheese, 200g**

Grated cheddar cheese. Great with
savoury and meaty recipes!

ADD



Garlic, 2 pack

Fresh local garlic from NA.

ADD



**Organic Times Organic
Salted Butter, 250g**

SALTED BUTTER FROM GRASS-FED COWS! USE
it for baking, cooking, or slather on your
homemade toast!

ADD