**Focaccia Bites (Paddy's Day edition)** ☘



(Makes 12)

**Ingredients**

- 500g loprofin mix
- 1 sachet yeast
- ½ tsp salt
- Fresh, chopped basil to taste
- 3 ½ tsp olive oil
- 350mls warm water
- 2 tbsp garlic puree
- Violife grated mozzarella cheese to taste

**Method**

1. Preheat oven to 180 degrees celsius.
2. Combine the loprofin Mix, yeast, salt into a large bowl.
3. Blend up the basil with the oil and pour into the mixing bowl.
4. Also add the warm water then beat for 1 minute using an electric mixer until smooth and glossy.
5. Pour only half of the mixture into 12 muffin sections lined with cases.
6. Spread Violife cheese over the batter in the tins.
7. Cover all muffins with the remaining batter and prove for 20 minutes until the batter has risen near the top of the tins (cover with cling film).
8. Sprinkle some more cheese ontop before using oiled fingers to create dimples in the muffins about 1cm deep.
9. Brush the tops with more garlic puree if you want a strong garlic taste! You could also use basil puree if you want more pesto taste.
10. Bake the focaccia for 10-15 minutes until lightly browned. Serve warm or cold.



