

Keto Classic Cheese Garlic Pizza

Hands-on 10 minutes Overall 25 minutes

Nutritional values (per serving, 1 slice): Total carbs: 4.2 g, Fiber: 0.8 g, **Net carbs: 3.3 g,**

Protein: 11.9 g, Fat: 13.7 g, Calories: 184 kcal,

[Original recipe](#), [Keto Diet App](#) - The ultimate low-carb diet app



Ingredients (makes 8 servings)

Super simple keto pizza crust:

1 1/2 cups shredded low-moisture mozzarella (170 g/ 6 oz)

2/3 cup [almond flour](#) (65 g/ 2.3 oz)

Topping:

2 tsp butter *or* [ghee](#)

2 cloves garlic, finely chopped

1 1/2 cups shredded low-moisture mozzarella (170 g/ 6 oz)

Optional: fresh herbs and [extra virgin olive oil](#) to drizzle on top

Instructions

1. Preheat oven to 180 °C/ 355 °F (fan assisted), or 200 °C/ 400 °F (conventional).
2. Place the crust mozzarella into a microwave safe bowl and heat on high for 1 minute. Remove and stir and continue to heat in 30 second bursts until fully melted.
3. Add almond flour and mix well.
4. Roll the dough out into a circle, approx. 20 - 25 cm/ 8 - 10 inches. Place on a lined tray and bake for 10 minutes.
5. While the crust bakes, melt the butter or ghee on high heat and add the finely chopped garlic. Sauté until tender.
6. When the crust is ready, remove from oven and spoon the garlic evenly over the top.
7. Add the mozzarella cheese and place back in the oven for a further 10 minutes.
8. Serve hot, optionally with a scatter of fresh herbs such as parsley for colour, and a drizzle of extra virgin olive oil.
9. Store, wrapped in cling wrap, in the fridge for up to 3 days.

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