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## CONTACT

Hellenic Restaurant:  
631 477-0138  
[www.TheHellenic.com](http://www.TheHellenic.com)

# Keto Tortillas

8 pieces

300g [Organic Blanched Almond Flour](#)  
12 tbs. [Organic Psyllium Husks](#)  
2 tsp. Baking Powder  
2 tsp. [Xanthan Gum](#)  
¼ tsp. [Monk Fruit Extract](#)  
3 Round tsps. [Celtic Sea Salt](#)  
8 Organic Egg Whites  
250g Water  
[Organic Avocado Oil](#) for cooking the tortillas

For preparation instruction, watch the video on YouTube:

[The Keto Burrito](#)

[Youtube.com/AwareHouseChef](https://www.youtube.com/AwareHouseChef)

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