

Bread Baking at 180°C

Serves 6

Prep: 15 minutes

Cook: 55 minutes, plus cooling

1 medium red onion, peeled and finely sliced
1 tsp olive oil, plus extra for greasing
170g (6oz) spelt flour
3 tsp baking powder
½ tbsp finely chopped thyme leaves
½ tbsp wholegrain mustard
1 tsp salt
170g (6oz) potatoes, peeled & grated
100g (3½oz) mild soft goat's cheese, crumbled
1 large egg
3 tbsp milk

- Place the onion on the Universal Tray, season & drizzle with oil. Cook on Bread Baking 180°C for 15 minutes until softened. Remove from the oven & set aside, leaving the oven on.
- Place the flour in a bowl & mix with the baking powder, thyme, mustard & salt. Stir in the onion, potato & two-thirds of the cheese.
- Lightly whisk the egg with the milk, then mix in with the dry ingredients to make a rough dough, taking care not to over-mix.
- Grease & line the base of a 15cm (6in) shallow cake tin with baking parchment. Spoon the dough into the tin, scatter the remaining cheese over the top & cook on shelf 1 for 40 mins. Leave to cool in the tin for 10 minutes before turning out.

ENJOY!



COOKING PASSION SINCE 1977

A photograph of a loaf of spelt bread with goat's cheese, sliced into several pieces. The bread is golden brown and has a soft, porous texture. The cheese is melted and slightly browned on top. The slices are arranged on a white surface, with a blue and white checkered cloth and a knife visible in the background.

SPELT BREAD
WITH GOAT'S
CHEESE