

## *Beer Bread with Bacon Butter*

*serves 10*

### INGREDIENTS

350 g sifted plain flour  
2 tsp baking powder  
½ tsp salt  
½ tsp garlic granules  
2 tbsp cane sugar  
330 ml beer  
3 tbsp melted unsalted butter

Ingredient for the bacon butter:

150 g rashers streaky bacon  
150 g soft butter  
Pinch of black pepper and salt  
¼ tsp Dijon mustard

Butter for greasing the loaf tin



### PREPARATION

Preheat the oven with the Twist Pad Flex® to 175 °C **CircoTherm®** and grease a loaf tin. In a bowl, mix together the flour, baking powder, salt, garlic granules, sugar and beer in quick motions using a wooden spoon. It should be a thick, sticky mixture.

Transfer to the prepared bread tin and smooth out the top. Choose **Added Steam Intensity Level 3** and bake in the oven for approx. 15 minutes with Added Steam, then continue baking for approx. 40 minutes on shelf level 2 until browned.

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Meanwhile, fry the bacon in a dry pan on **Induction Hob heat setting 8**, until crisp or choose **Temperature Cooking with the Twist Pad Flex®** and fry the **bacon at 140 °C** for approx. 10 minutes, until crisp. Remove from the pan and allow to cool completely.

Place bacon in a food processor and pulse until the bacon breaks down. You want a mixture of small pieces and crumbs. Add the butter, pepper and mustard to the bacon and pulse again to combine.

To make butter quenelles, use a deep tablespoon and room temperature bacon butter. Dip the spoon in hot water just before every butter quenelles and tap on the towel to shake off excess water. Dip the warm spoon into the butter, bring it towards you at the same time in a single motion, and wrap the spoon around the quenelle.

When the bread is cooked, remove from the oven, spoon over the melted butter and allow to cool for 30 minutes if serving warm, or longer if serving the bread cold. Serve with butter quenelles. Enjoy!