

Beer Bread with Bacon Butter

serves 10

INGREDIENTS

INGREDIENTS FOR THE BREAD:

350g plain **flour**, sifted
2 tsp **baking powder**
½ tsp salt
½ tsp garlic salt
3 tbsp golden caster sugar
330ml **beer/ale**
3 tbsp **unsalted butter**, melted
(this is to spoon over the cooked bread, so no need to melt until the bread is ready).

INGREDIENTS FOR THE BACON BUTTER:

10 rashers streaky bacon
150g **salted butter**, softened
Pinch of black pepper
¼ tsp **Dijon mustard**

ALLERGENS HIGHLIGHTED IN BOLD



PREPARATION

Preheat the oven to CircoTherm® 175C and grease a loaf tin.

In a bowl, mix together the flour, baking powder, salt, garlic salt, sugar and beer using a wooden spoon. It should be a thick, sticky mixture.

Transfer to the prepared bread tin and smooth out the top. Bake in the oven for 50-60 minutes until browned.

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PREPARATION

Meanwhile, fry the bacon in a dry pan on Induction Hob heat setting 8, until crisp. Remove from the pan and allow to cool completely. Place in a mini food processor and pulse until the bacon breaks down. You want a mixture of small pieces and crumbs.

Add the butter, pepper and mustard and pulse again to combine. Spoon onto a piece of clingfilm, wrap up the butter and roll into a cylinder. Refrigerate until ready to use.

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 sliced rounds of bacon butter.