



MORGENSTER

FOUNDED 1711



WINE AND OLIVE ESTATE

OLIVE, BACON AND CHEESE BREAD

RECIPE 47/98

What you will need:

5ml salt

625ml flour

10ml baking powder

375ml grated Emmenthal cheese

100g **Morgenster Kalamata Olives**, pitted, sliced

100g **Morgenster Nocellara Olives**, pitted, sliced

45ml chopped parsley

30ml butter

200g black pepper streaky bacon

1 onion, finely chopped

200ml beer

50ml **Morgenster Extra Virgin Olive Oil**

3 eggs

**FLOS
OLEI
2014**

MORGENSTER
EXTRA VIRGIN OLIVE OIL
AWARDED 98%
1 OF 11 WORLDWIDE

How to prepare:

Preheat oven to 180°C.

In a bowl, sift salt, flour and baking powder.

Add in 300ml of the cheese, olives and parsley.

Set aside.

Heat the butter in a frying pan and fry the bacon and onion for a few minutes.

Drain in a sieve (this will stop the dough becoming soggy).

Add to the dry ingredients.

In a jug, whisk together beer, oil and eggs and mix into the dry ingredients.

Stir with a wooden spoon until combined.

Pour into four greased and base-lined mini loaf pans.

Bake in the oven for 40-50 minutes or until a skewer inserted into the loaf comes out clean.

Ten minutes before the end of the baking time, sprinkle with the remaining cheese and bake.

Remove and cool slightly in pans before turning out on a cooling rack.

Delicious served warm with butter.

The pepper-flavoured bacon can be replaced with normal streaky bacon.

Recipe supplied by The Star, Angela Day.