

# Chive, Cheese and Garlic Bread

## **Serves 8:**

400 g Strong White Bread Flour

or a mixture of 200 g Wholemeal and 200 g White Bread Flour

1 tsp Salt

1 tsp Caster Sugar

7 g Dried Yeast

2 tbsp Sunflower Oil

200-250 ml Warm Water

50 g Butter, at room temperature, mixed with 1 tsp Wholegrain Mustard

2 cloves Garlic

Small bunch of chives

125 g Cheddar



- Line a baking sheet with baking parchment.
- Put the flour, salt, sugar and yeast in a mixing bowl and stir together.
- Add the oil then mix in enough warm water to make a soft dough – squeeze together with your hands.
- Spread the work surface with a little flour and knead the dough for 5 minutes until soft and elastic.
- Roll out the dough to make a rectangle about 25 x 45 cm.
- Spread the dough with the mustardy butter, garlic and chives.
- Sprinkle over the cheddar cheese.
- Roll up the dough from the longest edge.
- Twist the dough several times then cut in half to make 2 loaves.
- Leave in a warm place to prove for 30 minutes to one hour.
- Warm the oven to 200 c.
- Bake the loaves for 15 minutes until golden brown and the base sounds hollow.