



# Cheese and onion bannock

## Ingredients -

- 200g plain white flour
- 50g whole meal flour
- 1/2 tsp bicarbonate of soda
- 1/2 tsp salt
- 50g Parmesan cheese
- 1/4 sautéed onion
- 75g grated strong cheddar
- 200ml buttermilk (homemade will do)

## Method

- Combine all the dry ingredients in a bowl and mix
- Add the Parmesan but keep a little back for the top of the bread
- Add the cooked onion and the cheddar cheese
- Add the buttermilk a little at a time. Mix using your hands.
- Turn the dough out into a floured board and using the flat of your hand roll and knead a little until it is a firm but soft dough. Roll into a ball then flatten the top.

- Place on a baking sheet on a tray. Wet your hands and rub over the top of the loaf to dampen it. Sprinkle the remaining Parmesan cheese over the top.
- Using a bread cutter cut a deep cross -all the way to the bottom.
- Bake at 200 fan for 20 - 25 minutes