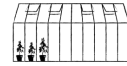


Beer Bread



Jaz Mathisen

AWAKINO STATION

Despite having to often raid the workshop's fridge and the shepherd's supply of beer to whip up this bread it has remained a firm favourite over the years due to its simplicity and quickness. Since welcoming baby Betsy into our family it has been the only fresh bread I've made. I've even accumulated my own supply of beer now for baking a last minute loaf for everyone's lunch.

Ingredients:

- 3 cups self raising flour
- 1/4 cup sugar
- 1 tsp salt
- A 330ml bottle of beer (use an ale like Speights)
- The empty beer bottle 1/4 full with water

Topping:

- Grated cheese
- Red onion, finely diced
- Finely chopped fresh rosemary
- Mustard seeds
- Olive oil

Method:

1. Add the dry ingredients to a large mixing bowl and create a well in the centre.
2. Pour in the beer and water and gently combine to form a wet dough.
3. Scrape into a lined loaf tin, sprinkle over the toppings and drizzle with a little olive oil.
4. Bake at 180C for 40 minutes or until the bread is cooked through and the topping is golden.

Beer bread is perfect for mopping up soups, stews or casseroles. It slices wonderfully for rustic sandwiches; try slicing and cramming with cold meat and salad greens for a delicious picnic lunch or dinner.