



CHEESE AND HERB BREAD

HEAT LEVEL 

Delight in our Cheese and Herb Bread - a savory blend of gooey cheese and aromatic herbs, baked to perfection for a satisfying and flavorful twist on traditional bread.

1 Hour

6 Servings

INGREDIENTS

750 ml (3 cups) cake flour
15 ml (1 Tbsp) baking powder
5 ml (1 tsp) Spur Steakhouse Spice
3 spring onions, coarsely chopped or 1 small onion, chopped and sautéed
250 ml (1 cup) grated cheddar cheese
30 ml (2 Tbsp) chopped fresh mixed herbs or 10 ml (2 tsp) dried
200 ml (¾ cup) Spur Salad & French Fry Dressing
80 ml (1/3 cup) Spur Durky Sauce
1 extra-large egg
200 ml (¾ cup) milk
15 ml (1 Tbsp) cooking oil

METHOD

- 1 Sift the flour and baking powder together. Add Spur Steakhouse Spice.
- 2 Mix the spring onions, cheese and herbs and add to the dry ingredients. Whisk the Spur Salad & French Fry Dressing, Spur Durky Sauce, egg, milk and oil together and mix lightly into the dry mixture. Spoon into a greased 22.5 cm loaf pan.
- 3 Bake in a preheated oven at 180°C for about 45 minutes. Serve with butter, if preferred.

VARIATIONS

- 1 Roosterkoek: Use recipe for cheese and herb bread, but reduce the milk to 125 ml (½ cup). Omit the egg. Mix to a firm dough, shape into balls and fry in a griddlepan or over cool coals for 5-8 minutes per side.

