

Herbed bread

Equipment

Sharp knives	metric measuring spoons & cups
Mixing bowl	sieve
Whisk	baking tray

Ingredients

- 2 cups (300g) self-raising flour
- 1 tsp salt
- 1/2 cup (55g) grated parmesan cheese
- 80g chopped semi-dried tomatoes
- 1 tbs chopped basil
- 2 tsp chopped oregano
- 1 tsp chopped thyme
- 1/2 tsp cracked black pepper
- 2 eggs
- 1/2 cup (125ml) milk
- 50g butter, melted and cooled
- 1 tbs milk, extra

Method

1. Preheat oven to 180°C and lightly grease a baking tray. Sift flour and salt into a large bowl. Stir in parmesan cheese, semi-dried tomatoes, herbs and pepper. Make a well in the centre.
2. Whisk together eggs, milk and butter. Add to the well and stir until just combined. Turn out onto floured surface and knead until it forms a smooth ball, adding a little extra flour if needed.
3. Place on a lightly greased oven tray. Flatten out to about 18cm in diameter and cut a cross on top with a sharp knife. Brush the top with extra milk. Bake 2 5-30 minutes or until brown and crusty.