

LE CREUSET CAST IRON 20cm Round Casserole

Beetroot, Goats Cheese & Thyme Soda Bread

Makes 1 loaf

Rippled with pink beetroot and salty goats' cheese, although this bread is quick to make, it's not lacking in flavour. Allow to cool before slicing. Simply enjoy with lashing of salted butter.

Preparation time: 10 mins

Cooking time: 60 mins

INGREDIENTS

200g wholemeal self-raising flour

150g plain flour

Pinch of salt

1 tsp bicarbonate of soda

300ml butter milk

85g hard goats' cheese, grated

Cracked black pepper

1/2 tbsp dried thyme

100g grated beetroot

Oil, for greasing

1 tbsp milk

METHOD

Preheat the oven to 200°C/ Fan 180°C/ Gas Mark 6

1. In a large bowl, combine the flours, salt, and bicarbonate of soda. Pour in the buttermilk and sprinkle in 75g of goat's cheese.
2. Add the black pepper and thyme before adding in the grated beetroot and stirring all the ingredients together to form a soft dough.
3. Turn the dough out onto a floured surface and knead just a couple of times with clean hands to bring the dough together into a large, smooth ball.
4. Grease the inside of the casserole with a little oil before placing the loaf in. Brush the loaf using a pastry brush with the milk and sprinkle over the remaining 15g cheese. Slash a large cross into the top of the loaf with a sharp knife.
5. Place in the oven to bake for 60 minutes - the first 30 minutes with the lid on and the remaining 30 minutes without.
6. Remove from the oven, turn out the bread onto a wire cooling rack and allow to fully cool before slicing and serving with lashings of salted butter.

Cook's Notes

- 1 To ensure the dough is not too wet, make sure to squeeze as much excess liquid out of the beetroot as possible - too much moisture and the bread will be claggy.
- 2 Ensure the bread is turned out of casserole and fully cooled on a wire cooling rack to ensure the bread has chance to finish baking.