

# WALNUT LOAF

with smoked ham and gruyère cheese



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**Preparation :** 10 min - **Resting :** - - **Cooking :** 45 min - **Equipment :** -

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## **Ingredients :** 6

- 100 g gruyere, - or other semi-hard cheese, grated - 100 g smoked ham, sliced in strips - 100 g shelled walnuts - LOAF BATTER: - 150 g plain flour - 1 tsp baking powder - 3 eggs - 120 ml hot milk - 100 ml olive oil - salt, pepper

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1. Preheat the oven to 180°C (170°C fan, gas mark 4).
2. Put the flour, baking powder, eggs, milk, olive oil, salt and pepper into the metalbowl. Run the PASTRY/CAKE programme.
3. Add the cheese, ham and walnuts to the batter. Restart the PASTRY/CAKE programme, 10 seconds to blend the ingredients, then pour into a buttered and floured loaf tin and bake for 45 minutes.
4. Check the loaf is cooked by inserting the tip of a knife into the centre (it should come out dry). If necessary, bake for a little longer.

Cook Expert ■