

MOZZARELLA-SUNDRIED TOMATO LOAF



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

Ingredients : 6

- 100 g diced mozzarella - 150 g sundried tomatoes, roughly chopped - 2 pinches of dried oregano -
LOAF BATTER: - 150 g plain flour - 1 tsp baking powder - 3 eggs - 120 ml hot milk - 100 ml olive oil -
salt, pepper

1. Preheat the oven to 180 °C (170 °C fan, gas mark 4).
2. Prepare the LOAF BATTER: Put the flour, baking powder, eggs, milk, olive oil, salt and pepper into the metal bowl. Run the PASTRY/CAKE programme.
3. Add the mozzarella, tomatoes and oregano to the batter. Restart the PASTRY/CAKE programme for 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.
5. Turn the loaf out of the tin and serve warm or cold at picnics.

Cook Expert ■