




The Curve

SEASONAL RECIPE 2

Parsnip & Thyme Bread

Makes one small loaf

Ingredients

- **1 tablespoon rapeseed or sunflower oil, plus extra for oiling the baking sheet**
 - **1 large onion, peeled, halved and sliced thin**
 - **180g self-raising flour**
 - **½ tablespoon salt**
 - **1 tablespoon fresh thyme leaves**
 - **50g hard mature goat's cheese, strong cheddar or parmesan, finely grated**
 - **180g grated parsnip**
 - **Freshly ground black pepper**
 - **1 egg, lightly beaten**
 - **2-3 tablespoons of whole milk**
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How To Do It

1. *Pre-heat the oven to 180C/350F/gas mark 4*
2. *Heat the oil in a frying pan over a medium-low heat, add the onion and sweat until soft and lightly coloured, stirring from time to time for about 15 minutes*
3. *Remove from the heat and leave to cool*
4. *In a large bowl, mix together the flour, salt, thyme, cheese, parsnip and some pepper*
5. *Add the onion, then the egg and two tablespoons of milk.*
6. *Mix to form a soft dough, adding the extra milk only if needed. Be careful no to overwork the dough, just bring it together with a little light kneading*
7. *Shape into a round and place on an oiled baking sheet.*
8. *Bake for 40-45 minutes, until the loaf is golden and makes a hollow sound when tapped on the bottom*
9. *Leave to cool for a few minutes on a wire rack, then slice and serve, still warm, spread thickly with butter*

Chefs Tip

Steam the parsnips in their skin then scrape off for a much more intense flavour.