



Potato Bread with Feta & Spring Onions



Servings: 1 medium loaf
Total Time: 1 hr
Cooking Time: 45 mins
Pre-heat Oven to 180°C

INGREDIENTS

1 medium potato (175g), peeled
 175g self-raising flour
 (or cake flour & 1 tsp baking powder)
 1 tsp salt
 pinch of cayenne pepper
 110g Feta cheese, crumbled
 2 Tbsp spring onions, finely sliced
 1 tsp freshly chopped origanum leaves
 1 large egg
 2 Tbsp milk
 1 tsp grain mustard
 self-raising or cake flour, for dusting
 fresh origanum leaves, for dressing



METHOD

Grate the potato into a mixing bowl and sift in the flour, salt & cayenne pepper. Stir in 90g of the Feta cheese, the spring onions and chopped origanum.

Beat the egg, milk & mustard in a separate bowl and then pour it into the potato mixture. With a palette knife, blend all the ingredients together well to a loose rough dough.

On a greased baking sheet that has been lightly floured, form the dough into a round. Press the remaining cheese & origanum leaves on the top.

Bake the bread on the middle shelf for about 45 mins or until golden brown & cooked (a skewer comes out clean when inserted).

Serve hot.



VARIATIONS

Replace the Feta, onions & origanum with
 * sun-dried tomatoes, olives & thyme, or
 * fried onions, grated cheese & rosemary

