

Recipe of the Week

Onion & Parmesan Bread

Ingredients

50g parmesan
1 onion
30g olive oil
1 egg
250g milk
50g honey
250g flour
1 T baking powder
Half a teaspoon sea salt



Method

- Preheat the oven to 180 degrees.
- Place the parmesan in the Tm bowl, and grind for 10 Seconds on Speed 8. Keep aside.
- Place onion in bowl, and chop for 3 Seconds on Speed 5.
- Add the olive oil and sauté for 3 Minutes at 100 degrees on spoon speed. Keep aside.
- Place the egg, milk, and honey in the Tm bowl, and mix for 5 Seconds on Speed 5.
- Add the flour, baking powder, salt, and parmesan, and mix for 30 Seconds on Speed 4.
- Place the onions in the TM bowl, and mix for 15 Seconds on Reverse Speed 3.
- Place into a bread tin, and bake for 25 Minutes.



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