



# The Cornish Larder Ale Chutney and Smoked Cheddar Loaf.

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Mix 500g strong white flour, 2 tsp salt and a 7g sachet of fast-action yeast in a large bowl.

Make a well in the centre, then add 3 tbsp olive oil and 300ml water, and mix well. If the dough seems a little stiff, add another 1-2 tbsp water and mix well. Tip onto a lightly floured work surface and knead for around 10 mins.

Once the dough is smooth, place it in a lightly oiled bowl and cover with cling film. Leave to rise for 1 hour until doubled in size or place in the fridge overnight. While your waiting grate both cheeses and place to one side

Knock back the dough, at this stage add the Cornish Ale chutney and both of the grated cheeses gently fold through the dough and place in either a loaf tin or shape into a round to prove for a further hour until doubled in size. If needed add a little flour to make it less sticky.

Heat oven to 220C/fan 200C/gas 7.

Once doubled in size brush the top with milk and sprinkle with Nigella seeds then cut about a 6cm long slice into the top of the loaf with a sharp knife.

Bake for 30-40 mins until golden brown and the loaf sounds hollow when tapped underneath. Cool on a wire rack.



## INGREDIENTS

500g strong bread flour

2tsp salt

7g sachet fast-action

yeast

3 tbsp olive oil

300ml water

250g smoked cheddar

100g mature cheddar

3tbps the Cornish Larder

Ale chutney