Olive, Bacon and Parmesan Bread

Ingredients

4 1/2 cups self-raising flour
90g unsalted butter, cold, diced
1 1/2 tsp salt
3/4 cup cream
3/4 cup milk
1 1/2 tbsp lemon juice
2/3 cup chopped lean bacon
1 cup pitted olives
1 cup grated parmesan
Salt flakes and pepper

Method

Preheat oven to 180°C. Sift the flour and salt twice. Rub in butter with fingertips. Combine cream, milk and lemon juice – the mixture may curdle but that’s fine, in a separate jug. Add the bacon, olives and parmesan cheese to the flour mixture. Combine the flour and milk mixtures and cut the mixtures with a table knife until it clumps. Tip out onto a floured surface and knead just until the edges break. Form the dough into a torpedo shaped loaf and place on a lightly floured oven tray. Brush the top with milk and sprinkle with salt flakes and cracked pepper. Make a slash lengthways slightly off centre on top of the loaf. Bake 35 – 45 minutes or until a fine skewer inserted into the centre comes out clean. Cool on rack.