

CHEESE AND SILVERBEET PULL APART LOAF

Equipment needed –

Measuring cups, electric scales, small knives, chopping boards, garlic crusher, 2 large bowls, grater, measuring jug, loaf tin and baking paper.

Ingredients from the Garden –

- 100 grams of silver beet
- 2 spring onions
- 1 clove of garlic

Ingredients from the Pantry –

- ½ cup of cottage cheese
- 80 grams of cheddar cheese
- 30 grams of dairy spread
- 2 cups of whole meal plain flour
- 2 teaspoons of baking powder
- 1 cup of buttermilk
- Freshly ground pepper

What to do –

1. Measure out the cottage cheese into a large bowl.
2. Grate the cheese and add to the large bowl.
3. Finely chop the spring onions and add to the large bowl.
4. Chop the silver beet and add to the large bowl.
5. Peel and crush the garlic and add to the large bowl. Season with pepper and mix to combine.
6. Measure out 2 cups of flour and sift into another large bowl.
7. Measure out the dairy spread, add to the flour and rub together in fingers so that the mixture resembles fine crumbs.
8. Measure out the buttermilk and add to the flour mixture. Mix to combine.
9. Turn the dough out onto a floured bench and knead lightly then shape into a 20cm log. Cut the dough into 10 slices and pat each slice out into a rough 10 cm rectangle.
10. Spread the silver beet mixture evenly over 9 of the rectangles and then arrange them into stacks of 3.
11. Line the loaf tin with baking paper.
12. Stand the loaf tin upright on the short side and place a stack of dough into the short end of the tin, continue stacking the dough on top of each other to fill the tin and then finish with the 10th plain rectangle.
13. Brush the top of the loaf with buttermilk and bake at 200°C for 30-35 minutes until browned and cooked through.

Serves –

- 28 students.