Onion Bread



Slice half an onion very finely and fry the slices in a little oil until soft. Drain them and save for adding to the dough at the second kneading.

500g or strong white flour
6g of dried yeast
30ml of light olive oil
400ml of warm water

Mix the flour, dried yeast and salt in a large mixing bowl.
Add most of the water and the oil and mix into a stiff dough with a wooden spoon.
Kneed and leave to rise for an hour.
Knock down and kneed thoroughly adding the onions at this point – shape into loaves on a baking tray to form long round shapes.
Leave to rise for at least 40 minutes.
Bake in a medium oven at 200ºC for 35 minutes or until the bottom sounds hollow when tapped.
Leave to cool for at least 2 hours before eating.



Onion bread can be served with onion soup. It is particularly good for making cheese sandwiches and it freezes very well. It will keep frozen for 3 months and needs to be defrosted overnight in its wrap.

Cheese on toast with a dash of brown sauce is one of my favourite lunchtime snacks.