



Blue cheese bread

15'
Hands on

50'
Cook Time

10-12
Portion(s)

1
Difficulty



Method

- Preheat the oven to 200° C (390° F) set to fan.
- Finely **chop** the walnuts and add them to a bowl. Add the flour, the baking soda, the lemon zest, the chili flakes, the thyme, the blue cheese, salt, and mix well.
- Add the buttermilk and mix with a spoon. When the dough starts thickening, then start kneading it with your hands.
- Transfer to a **baking pan** lined with parchment paper and lightly score its surface.
- Bake for 40-50 minutes and serve.

Ingredients

- 100 g walnuts
- 500 g all-purpose flour
- 1 tablespoon(s) baking soda
- lemon zest, of 1 lemon
- 1 pinch chili flakes
- 1 tablespoon(s) thyme
- 150 g blue cheese
- salt
- 400 g buttermilk

Διατροφικός πίνακας

Nutrition information per portion

273 Calories (kcal)	11.0 Total Fat (g)	3.8 Saturated Fat (g)	33.0 Total Carbs (g)
14%	16%	19%	13%
2.1 Sugars (g)	9.7 Protein (g)	2.2 Fibre (g)	0.96 Sodium (g)
2%	19%	9%	16%