



Gluten free sun dried tomato and parmesan bread

15'
Hands on

55'
Cook Time

14-16
Portion(s)

1
Difficulty



Method

- Preheat oven to 180* C (350* F) Fan.
- Combine the flour, salt, baking powder and sun dried tomatoes in a bowl.
- In another bowl, combine the buttermilk, tomato paste, eggs, some pepper, half of the grated parmesan and olive oil.
- Add the wet ingredients to the dry ingredients and stir until completely combined.
- Grease a 10x25 cm loaf pan with olive oil and dust with flour.
- Sprinkle with the remaining grated parmesan.
- Bake for 45-55 minutes. Insert a toothpick into the center of the bread. When it comes out dry and clean, remove from oven and allow to cool on a wire rack.
- Serve with greek [feta cheese mousse](#)

Tip

In case we don't have buttermilk, we can combine 200 g of greek strained yogurt and 75 g of milk.

Ingredients

- 200 g gluten-free flour
- 1 teaspoon(s) salt
- 3 teaspoon(s) baking powder, gluten-free
- 280 g buttermilk
- 3 eggs
- 1 tablespoon(s) tomato paste
- 3 tablespoon(s) olive oil
- pepper
- 50 g sun-dried tomato, chopped into pieces
- 50 g parmesan cheese, grated

Διατροφικός πίνακας

Nutrition information per portion

114 Calories (kcal)	4.5 Total Fat (g)	1.3 Saturated Fat (g)	13.5 Total Carbs (g)
6%	6%	6%	5%
2.7 Sugars (g)	3.9 Protein (g)	0.99 Fibre (g)	0.78 Sodium (g)
3%	8%	4%	13%