



# DENHAY



## Unsmoked Wiltshire Back Bacon Ploughmans Mini Bacon Loaves

A wonderful take on the traditional English Ploughmans, wonderful for picnics and watching the cricket on a lazy sunny afternoon.

### Ingredients

240g Denhay Wiltshire Cure unsmoked back bacon, trimmed and cut into large pieces  
450g plain flour  
2tbsp baking powder  
Pinch of salt  
4 medium free-range eggs  
450ml semi skimmed milk  
25g butter  
5-6 pickled onions, sliced  
50g Cheddar cheese, cut into small cubes  
1 tomato roughly chopped

**Preparation time** 20 minutes

**Cooking time** 25 minutes

**Serves** 7 people

### Method

Preheat the oven to 180°C Gas Mk 4. Place the flour, baking powder and salt into a large bowl. Break the eggs into a jug and lightly mix with a fork. Add the milk and mix well together.

Place the butter into a hot frying pan and add the Denhay bacon, cooking for 2-3 minutes until the bacon is cooked through. Allow to cool. Once cool add the bacon to the flour mix, then add the onions, cheese and tomato. Fold together the bacon and flour mixture with the egg and milk mix using a large spoon until all ingredients are thoroughly combined but be careful not to over mix!

Line the muffin tin with large muffin cases with spoonsfuls of the mixture and cook in the oven for 20 – 25 minutes until well risen and golden.

Serve hot or cold with butter if you choose, pickled onions and plenty of crumbly cheddar cheese. Carefully tip the cooked artichokes into the second pan and gently toss everything together. Season to taste with salt and pepper and serve immediately.