



# PINE NUT BREAD WITH EPICURE CHEESE

<https://www.mainland.co.nz/recipe/pine-nut-bread-with-mainland-epicure-cheese.html>



**PREP TIME**  
**10 MINS**

**COOKING TIME**  
**40 MINS**

**SERVES**  
**2-4**

This hearty pinenut bread is particularly good toasted and pairs handsomely with slices of Mainland Epicure Cheese. Ideal for any after-dinner cheeseboard or as a simple accompaniment to a glass of wine

## Ingredients

- 3/4 cup high grade flour
- 1/2 tsp salt
- 1 tsp baking powder
- 3/4 tsp baking soda
- 2 cups wholemeal flour
- 3/4 cup unprocessed bran
- 1 cup pine nuts
- 1 cup De Winkel Plain Unsweetened Yoghurt
- 1/2 – 3/4 cup warm water
- Mainland Epicure Cheese, sliced

## Method

1. Preheat oven to 190°C. Grease and line a large loaf tin (approximately 20cm x 10cm x 8cm) with baking paper.
2. Sift high grade flour, salt, baking powder and baking soda into a large bowl. Add wholemeal flour, bran and pine nuts.
3. Lightly stir in the yoghurt and warm water till just combined into a soft dough.
4. Spoon dough into the prepared tin and bake for 30-40 minutes or until a skewer inserted into the centre of the loaf comes out clean.
5. Cool bread in the tin for 5 minutes before turning it out on to a wire rack.
6. Cut into thick slices and serve with Mainland Epicure Cheese and your favourite chutney.